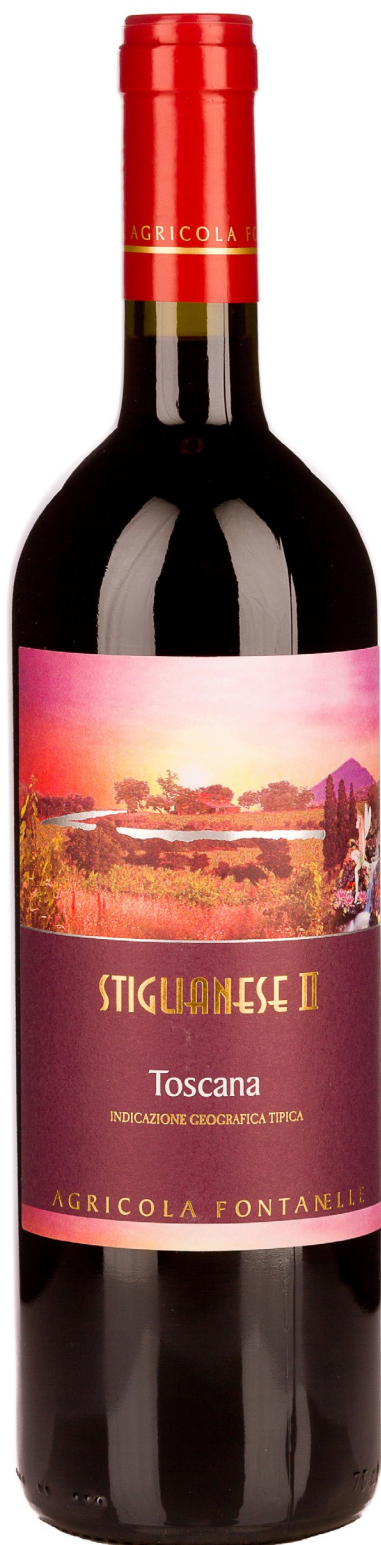


# 2013 Stiglianese

**Agricola Fontanelle, Chianciano, Tuscany, Italy**



## **The Wine:**

100% old vine Sangiovese, specifically the Sangiovese Grosso clone, from the Fontanelle vineyards in the hills around Chianciano, Tuscany. Aged 15 months in small, Allier French oak barrels with 75% new oak. Extended maceration on the skins brings out color, aromas and intensity. The 2013 vintage for Tuscany was superb with a slightly cooler than normal summer resulting in brilliant wines with great structure and elegant aromas. Winemaker Ricardo Rosati only makes this wine on special vintages and produces less than 500 each year.

## **The Estate:**

A small, family-run farm in the hills west of Chianciano. The three Rosati brothers, Riccardo, Leonardo and Valerio produce Sangiovese-based red wines, world class extra virgin olive oil and meats made from a native breed of pigs called Cinta. All grapes are organically grown with an emphasis on low-yielding methods of agriculture. Total production for the winery is less than 50,000 bottles per year. A visit to the Rosati farm is a truly authentic taste of Tuscan life!

## **Tasting Notes:**

**Color:** dark ruby

**Aromas:** Red cherry, violet flowers, caramelized sugars and leather.

**Flavor & Texture:** Black cherry, juicy and ripe with Tuscan clay and wild herbs. The texture is rich and full with dry tannins and bold Sangiovese acids.

**Food Pairing:** Mama Rosati's meat and béchamel lasagna served with garlic bread

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