

Grape varieties
100% Sangiovese

Origin
Italy, Tuscany, Montalcino, San Polo

Soil
clay-slaty

Vinification
18-day alcoholic fermentation in stainless steel tanks with autochthonous yeasts, spontaneous malolactic fermentation in 38 hl oak fudres

Ageing
11 months in 38 hl oak fudres, plus 13 months in stainless steel tanks

Characteristics
Red, Biodynamic, Still, Fine and elegant

Properties
Alcohol: 13,8 %, Ph: 3,44, SO₂: 56, Residual sugar: <2 g/l

Also appears in:
Price: 20 - 50€



FONTERENZA ALBERELLO

FONTERENZA, Montalcino, Sant'Angelo In
Colle

2021 34607 75 CL
2020 34607 75 CL

*Producción: 4046 botellas de 750 ml, 105
magnums de 1500 ml*