



*Deep yellow-straw color with gold hues.
Intense and fruit forward aromas with spicy notes of vanilla.
Soft and dry taste with hints of apple, peach, and apricot surrounded by light vanilla.*

FONTANELLE TOSCANA IGT

This 100% Chardonnay belongs to the Castello Banfi estate-bottled single vineyard range. Thanks to the microclimate of our Montalcino vineyards and to the aging in barrique, this aristocratic favorite is imbued with complexity.

SOIL

Calcareous and well-drained.

PRODUCTION TECHNIQUE

Whole grape bunches are chilled to 47-50°F prior to pressing and destemming. The free-run juice is separated and clarified over 48 hours by cold sedimentation, and only the clear must is inoculated with yeast for the alcoholic fermentation and racked into barriques. The wine is aged on the lees in barriques for 7 months, with weekly stirring. It is then bottled and aged for an additional 8 to 10 months.

BOUQUET

Intense fruit forward aromas with spicy notes of vanilla.

TASTE

Smooth structure, with a pleasant acidity, both upfront and lasting well into the finish. Soft and dry taste with hints of apple, peach and apricot surrounded by light vanilla.

FOOD PAIRING

Perfect with white meats, grilled fish, and pasta.

ORIGIN

Montalcino, Southern Tuscany, Italy

VARIETIES

100% Chardonnay

ANALYSIS

Alcohol	14.5% Vol
Total Acidity	6.3 g/l
Residual Sugar	2.0 g/l

SIZE(S)

750ml 0 80516 05004 1

PACK(S)

750ml 6pk