



## FONTANELLE

Toscana IGT  
Castello Banfi - Estate Bottled  
Tuscany (Italy)

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### ***Area of Production:***

Castello Banfi estate in the southern part of Montalcino.

### ***Soil:***

Calcareous and well-drained.

### ***Grape Variety:***

100% Chardonnay.

### ***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.

### ***Characteristics:***

*Color:* Straw.

*Bouquet:* Hints of tropical fruit and vanilla beans.

*Taste:* Intense fruit forward aromas with spicy notes of vanilla.

*Alcohol Content:* 13%.

*Total Acidity:* 5.5 g/l.

Perfect with white meat, grilled fish, and pasta.