



Chianti Classico "Fontalpino" DOCG

From the Petroio and Cerreto vineyards, located 350 meters (1,150 feet) above sea level with northeastern exposure and mainly calcareous soil. A typical expression of Chianti Classico, meant to highlight the innate characteristics of pure Sangiovese grapes grown in Tuscany, with classic aromas, structure, balance, persistence, and versatility.

Wine exported to: USA

Most recent awards

WINE ENTHUSIAST: 92

JEB DUNNUCK: 92

GAMBERO ROSSO: tre bicchieri

JAMES SUCKLING: 93

VINOUS: 93

WINE SPECTATOR: 90

WINE ADVOCATE: 91

LUCA MARONI: 98

WINE REVIEW ONLINE: 91

ULTIMATE WINE CHALLENGE: 92

AMBASSADOR: 91



Grape Varieties: 100% Sangiovese

Fermentation container: Concrete tanks

Length of alcoholic fermentation: 15 days

Type of yeast: Spontaneous

Fermentation temperature: 28-30 °C (82.4-86 °F)

Maceration technique: Pumpovers

Length of maceration: 15 days

Malolactic fermentation:

Fining agent: None

Aging containers: Tonneaux

Container size: 900 L

Container age: 3-4 uses

Type of oak: Allier / Tronchet

Aging before bottling: 15 months

Closure: Natural Cork



Organic:	Yes
Vineyard name:	Petroio Cereto
Vineyard location:	Castelnuovo Berardenga
Soil composition:	Medium-consistency sand, tuff with limestone (from Pliocene era).
Vine training:	Guyot/Spurred cordon
Altitude:	350 meters (1,150 feet) above sea level
Vine density:	6,600 plants per hectare
Yield:	70 ql/ha
Exposure:	South/east
Years planted:	1998, 2002
Age of vines:	5-25 years old
Time of harvest:	Early October
First vintage of this wine:	2005
Total yearly production (in bottles):	40,000

— Tasting Notes and Food Pairings

Tasting notes: Offers great elegance and power. The essence of

Chianti Classico, the region and the wine.

Serving temperature: Best served at 14-16 °C (57.2 - 60.8 °F).

Pairs with first courses, grilled meats and young or Food pairings:

semi-aged cheeses.

Aging potential: 5-10 years

Alcohol:	13.50%
Winemaker:	Gioia Cresti

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