



EMPSON & CO.
Experience Italy in a Wine glass



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

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Winemaking and Aging

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:	Yes
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

Vineyard

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).
Food pairings:	Pairs with first courses, grilled meats and young or semi-aged cheeses.
Aging potential:	5-10 years

Alcohol: 13.50%

Winemaker: Gioia Cresti

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