La Greggia

FONTANACCIO

Toscana IGT Red Wine



Fontanaccio is a Toscana IGT red wine made from 90% Sangiovese and 10% other red grape varieties. It offers an approachable, easy-drinking style and an aromatic profile of red fruit and sweet spices.

Grape varieties: 90% Sangiovese and 10% other red grape varieties

Colour: ruby red

Nose: generous and persistent, with notes of plum and small red berries

Palate: layered, smooth and balanced, with a long, persistent finish

Food pairings: a versatile accompaniment to a wide range of dishes

VINEYARD CHARACTERISTICS

Altitude: 100–120 m above sea level

Aspect: south to southwest

Soil: clay-limestone soil with a high stone content

Training systems: spur-pruned cordon and Guyot

VINIFICATION AND AGEING

Harvest period: 11–20 September

Harvesting: by hand

Fermentation vessels: stainless steel tanks

Fermentation temperature: 26°C

Fermentation duration: 10–12 days

Malolactic fermentation: spontaneous, between November and December

Ageing: in stainless steel tanks, followed by 3 months in bottle

AZIENDA AGRICOLA LA GREGGIA

Via di Pozzo 190 · Tizzana · 51039 Quarrata (PT) · Italia

www.lagreggia.com · info@lagreggia.com