



Fonteboni

I.G.T. Toscana Rosso 2021

Sangiovese, Canaiolo, Merlot,
Cabernet Sauvignon

Formats: 750 ml, 1.5 L

Winemaker

Luca D'Attoma

Production Area

San Casciano in Val di Pesa, Tuscany.

Grape Varieties

60% Sangiovese | vineyard 23

20% Canaiolo | old vineyard (2B)

15% Merlot | vineyard 19

5% Cabernet Sauvignon | vineyard 5-6

Soil

The soils are deep, olive brown in colour, containing few pebbles, with poor structure and good carbonate content. In depth, they are looser and sandy, becoming silty and hydromorphic.

Training Technique

Guyot and spur cordon.

Harvest

Careful hand-picking in 10 kg crates.

Vinification

Fermentation and maceration in stainless steel vats at a controlled temperature of 26 degrees for 3 weeks.

Ageing

16 months.

60% in cement vats.

40% in first and second-passage barriques and tonneaux.

Vintage 2021

It was a challenging vintage from a climatic point of view, requiring significant agronomic effort. An April frost reduced potential production, the summer was dry and very hot, with no rain from June to September, with peaks of 40°C. The rather cool nights and fieldwork nevertheless prevented the vines from suffering stress. In September, some rains brought relief and allowed us to harvest ripe grapes in good health.

Organoleptic Description

Colour: ruby red with purple reflections.

Nose: inviting, reminiscent of Mediterranean character, with notes of ripe red berries, hints of liquorice and cocoa bean.

Taste: good body with a nice gustative progression, inviting and drinkable for its balance and well-integrated tannins, long and harmonious finish.

TENUTA MARYAMADO

SAN CASCIANO V.d.P. - FIRENZE
Via Lucignano 14, (FI) 50026 - ITALIA