



TENUTA DEL FONTINO

LA CANTINA



FOLAVENTO IGT TOSCANA SYRAH

Vintage	2022
Grape Varieties	Syrah
Yield	4,5 - 5 Tonnes/Ha
N° Bottles/Year	2.600
Bottling Date	August 2022
Alcohol Content	14 % Vol
Acidity	5,70
Residual Sugars	<1 G/L

VINEYARDS

Total Surface	1,5 Ha
Vines' Average Age	18 - 20 Years
Plants/Hectare	4000 - 4500
Breeding Form	Guyot
Soil	Clay - Calcareous
Altitude	100 - 150 M

PRODUCTION TECHNIQUES

- The grapes are hand-picked into 15 kg cases
- Processed by gravity
- Destemmed mechanically using a destemming machine that keeping the bunches of grapes whole
- The bunches are subjected to gradual manual crushing
- Alcoholic fermentation takes place with indigenous yeasts on the skins, without temperature control and in 1000 litres tanks
- Daily punching-down carried out by hand every 6 hours
- Duration of maceration 2 to 4 weeks
- Ageing in 225 l french oak barriques of 3 & 4 passages for 10 months
- Bottled without any filtration or clarification



Tenuta del Fontino Soc. Agr. S.r.l.

Loc. Fontino 1

58024 - Massa Marittima (GR)

P.IVA: 00291270536



TENUTA DEL FONTINO

LA CANTINA



KIMERA SPUMANTE DI QUALITÀ

Vintage	2022
Grape Varieties	Syrah
Yield	4,5 - 5 Tonnes/Ha
N° Bottles/Year 0,75 L	500
N° Bottles/Year 1,5 L	2.600
Bottling Date	January 2021
Alcohol Content	11,5 % Vol
Acidity	8,30
Residual Sugars	6 G/L

VINEYARDS

Total Surface	1,5 Ha
Vines' Average Age	18 - 20 Years
Plants/Hectare	4000 - 4500
Breeding Form	Guyot
Soil	Clay - Calcareous
Altitude	100 - 150 M

PRODUCTION TECHNIQUES

- The destemmed grapes are placed in the press to macerate liquid until the has reached the desired pink colour
- Once the rosé colour is reached, the grapes are pressed
- This process allows the yeasts on the skins to mature and mix with the must so that spontaneous fermentation takes place
- The wine obtained has no added sulphur dioxide and is filtered by gravity

"CHARMAT" SPARKLING PROCESS

- Sugar is added to the rosé wine and thanks to the yeasts still present in the unfiltered mass, a second fermentation begins
- Bottle ageing for 6 months



Tenuta del Fontino Soc. Agr. S.r.l.

Loc. Fontino 1

58024 - Massa Marittima (GR)

P.IVA: 00291270536



TENUTA DEL FONTINO

LA CANTINA



TENUTA DEL FONTINO
OPTIMUS
TOSCANA CILIEGIOLO
INDICAZIONE GEOGRAFICA TIPICA

OPTIMUS

IGT TOSCANA CILIEGIOLO

Vintage	2022
Grape Varieties	100% Ciliegiolo
Yield	4,5 - 5 Tonnes/Ha
N° Bottles/Year	2.300
Bottling Date	June 2022
Alcohol Content	14,5 % Vol
Acidity	5,70
Residual Sugars	<1 G/L

VINEYARDS

Total Surface	1,9 Ha
Vines' Average Age	18 - 20 Years
Plants/Hectare	4000 - 4500
Breeding Form	Guyot
Soil	Clay - Calcareous
Altitude	80 - 150 M

PRODUCTION TECHNIQUES

- The grapes are hand-picked in 15 kg crates
- Processed by gravity
- Destemmed mechanically using a destemming machine that keeps the bunches whole
- The bunches undergo gradual manual crushing
- Alcoholic fermentation takes place with indigenous yeasts on the skins, without temperature control and in 1000 litres tanks
- Daily punching-down carried out by hand every 6 hours
- Duration of maceration 2 to 4 weeks
- Ageing in 225 L french oak barrels of 3 & 4 passages for 6 months
- Bottled without any filtration or clarification



Tenuta del Fontino Soc. Agr. S.r.l.

Loc. Fontino 1

58024 - Massa Marittima (GR)

P.IVA: 00291270536



TENUTA DEL FONTINO

LA CANTINA



SOPHIE IGT TOSCANA ROSSO

Vintage	2022
Grape Varieties	50% Sangiovese, 30% Cabernet, 20% Merlot
Yield	5 - 6 Tonnes/Ha
N° Bottles/Year	6.500
Bottling Date	June 2022
Alcohol Content	13.5 % Vol
Acidity	5,80
Residual Sugars	<1 G/L

VINEYARDS

Total Surface	13 Ha
Vines' Average Age	18 - 20 Years
Plants/Hectare	4000 - 4500
Breeding Form	Guyot
Soil	Clay - Calcareous
Altitude	80 - 150 M

PRODUCTION TECHNIQUES

- The grapes are hand-picked in 15 kg crates
- Processed by gravity
- Destemmed mechanically using a destemming machine that keeps the bunches whole
- The bunches undergo gradual manual crushing
- Alcoholic fermentation takes place with indigenous yeasts on the skins, without temperature control and in 1000 litres tanks
- Daily punching-down carried out by hand
- Duration of maceration 2 to 4 weeks
- Part of the wine ages in oak barriques of 3 & 4 passages and part ages in steel, for about 6 to 8 months
- Bottled without any filtration or clarification



Tenuta del Fontino Soc. Agr. S.r.l.

Loc. Fontino 1

58024 - Massa Marittima (GR)

P.IVA: 00291270536