



GENERAL VINEYARD PORTRAIT

Production area: **Monti in Chianti**

Vineyard extension: **31 hectares (77 acres)**

Altitude: **380-400 meters (1,247-1,312 feet)**

Exposure: **prevalently to the south**

Soil composition: **Alberese (a grey calcareous clay) of medium consistency, with a substantial content of crumbled limestone**

Density of vines per hectare:
3,300 in the old vineyards,
5,000 – 5,208 - 5,882 and 9,260 in more recently planted plots

Training system: **spurred horizontal cordon**

Year of planting:
1970-1973 (10 hectares), 1989 (5 ha), 1997 (2,5 ha), 1999 (7,5 ha), 2006 (3 ha), 2007 (3 ha)



Toscana I.G.T. 2007 «Fontemerlano»

Grape varieties: **Merlot (100%)**

Grape harvest: **September 17, 2007**

Fermentation: **temperature-controlled**

Maceration: **20 days**

Maturation: **19 months in barriques (from Allier)**

Bottling: **May, 2010**

Total production: **425 cases [5,100 bottles]**

ANALYTICAL DATA

Alcohol level: **15.0 %** by vol.

Total acidity: **6.2 g/l**

Dry extract: **36.7 g/l**

Residual sugars: **2.3 g/l**

pH: **3.4**