



## LA FONTE (Super Tuscan) "CASANUOVA DI AMA"

### TECHNICAL SHEET



#### MANUFACTURING SITE:

loc. Casanuova di Ama, Gaiole in Chianti - Siena.

**CHARACTERISTICS:** Alcoholic strength of 12,5% vol.; bright red coloured; particular dry taste, rich flavour and intense smell.

**SPECIES OF VINE USED:** this special wine is made with rigorously selected grapes, of which only the perfectly ripened bunches are chosen. Merlot grapes usually ripen a week before than the other red grapes and have a smaller yield; that is why their percentage, in the wine production is lower than that of the other grapes.

**VINIFICATION:** immediately after the vintage; the grapes are first picked up from the bunch, then put in steel containers for the tumultuous fermentation and after a few days the so obtained product is separate from the mards. After several decants and rests in steel and wooden containers the ageing phase starts.

**TIMES FOR CONSUMPTION:** the bottling takes place 12 months after the vintage. The best period for the use goes from 2 to 6 years, thanks to the high qualities of this wine.

**USE:** our selected wine "La Fonte" goes well with every "strong dish": roasts, game, cheese, cold cuts.

**IDEAL TEMPERATURE:** Ambient temperature, about 17/18° C.

### Azienda Agraria Casanuova di Ama

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