



Lantieri

FONTANELLE VSQ 2020

Grapes:

Erbamat 50% - Chardonnay 50%

Winemaking:

Soft pressing of grapes, fermentation in steel vats and small oak casks at controlled temperature, after which wine is kept in contact with the yeasts by batonnage (stirring). After that, Fontanelle is prepared for drafting and re-fermentation in the bottle where it is aged on the yeasts for over 36 months.

Time on yeasts in bottle:

Over 36 months.

Color: straw yellow, very fine perlage, persistent and continuous.

Smell: elegant, fresh, it releases fragrant aromas of citrus fruits, candied fruit and fern.

Taste: with a complex and deep taste, Fontanelle convey flavor in the mouth, a lively freshness, and marked acidity, with notes of cedar, ginger, and almond. The structure reveals its bold and captivating character with a persistent final, and is a shining expression of the excellent 2020 harvest and the Erbamat.

Gastronomic combination: : it matches with dishes with shellfish, battered vegetables, and risotto. Perfect to accompany taglioni with scampi and scallops, oysters, or catalan lobster and prawns.

Sugars: 4 gr./lt.

Alcohol content: 12°

Service temperature: 8°

