

# Fonterenza

## Profile

Founded by twin sisters Margarita and Francesca Padovani in 1997, Campi di Fonterenza is a biodynamically farmed estate spread over the commune of Montalcino. Though the twins grew up in Milan, the farm where they currently reside and make wine has been in the family since the 70's. Viticulture, however, does not run in the Padovani family; in fact, there were no vines whatsoever on the property until Margarita planted the first plots in 1999.

Francesca quickly joined her sister on the project, and subsequent plantings took place in 2002 and 2005 over 4 hectares of vines, with 3.5 h. planted in Sangiovese and the rest in Cabernet Sauvignon (which has since been re-grafted to Sangiovese). From the beginning, Margarita and Francesca agreed not to use chemicals in their vineyard practices, which quickly led to an interest in biodynamic viticulture and, a few years later, minimal intervention winemaking.

Five wines are produced: a skin contact white named *Biancospino* made from Malvasia, Trebbiano and Procanico, a Sangiovese rosé from sourced grapes, a younger vine, stainless steel Sangiovese called *Pettiroso*, a Rosso di Montalcino aged 20 months in barrel and 8 months in bottle and a Brunello di Montalcino released after five years.

Margarita and Francesca's constant and steady evolution have made these one of the most exciting estates for us in the past few years. Every vintage just keeps getting better and and better.