

# Fonterenza

## Visits

***This visit at Campi di Fonterenza took place in April, 2013.***



***Words by Jules Dressner, photos by Maya Pedersen.***

Twin sisters Francesca and Marguerita Padovani's wines keep getting better and better, so it was very exciting to finally visit what Kevin Mckenna once described as "*incredible terroir*".



The sisters' main vineyard is in the outskirts of Montalcino; it consists of almost 4 hectares of land, which produce the *Rosso di Montalcino* and part of the *Pettirosso*.

The youngest vines were planted in 2005 in albarello.







As you can see from the photos above, this area has a heavy presence of schist, and as a result:

*"This is the area that suffers the most from dryness."*

In the oldest vines (a little further), the clay gets a lot heavier.









These were planted in 1999. Part of the vineyard have the Châteauneuf like galets, which are locally referred to as *galestro*. One bit is a mix of *galestro* and clay.





The lesson, my friends, is that within these 4 h, there are 4 distinct soil compositions. Throw in the fact that the entire vineyard is exposed full South/Southwest at 420 m elevation and what do you get?

**SOME PRETTY INCREDIBLE TERROIR!**

Francesca also filled us in on some big news: all of the Cabernet Sauvignon has been re-grafted with massale Sangiovese!





The other main vineyard site is a short walk away.









This 1.6 h of land produces the Brunello, As you can see from the pictures, the vines are completely surrounded by woods, with absolutely no neighbors.



*"It's such a pleasure working here. You are all alone."*

Someone made a "working naked" joke. It was pretty funny.

After our time in the vines, we drove back to the Fonterenza house and cellar to taste.





We started with this year's 2nd bottling of *Pettirosso*. 2/3 of the fruit for this wine are sourced from the first vineyard we visited, as well as a .7 hectare parcel that they rent. Skin contact is very short and everything is done in stainless steel. Yields average at 35 to 40 hl/h. It was everything I've come



to love about this easy drinker.

The *Biancospino* white was showing really well. It's a blend of Malvasia, Trebbiano and Procanico, an indigenous grape that Francesca describes as "a more tannic Trebbiano." The wine macerated 2 weeks on the skins. We also tried the *Rosso* and Brunello 11, as well as the 09 Brunello, which was fantastic.