

Fonterinaldo

IGT TOSCANA VERMENTINO



Fonterinaldo is produced from a selection of the finest Vermentino grapes sourced from different vineyard parcels located in an area characterized by a unique interplay of maritime and hillside influences. The varying exposures and soil compositions contribute to a distinctive aromatic and structural complexity. Production is limited to a small number of numbered bottles, representing a faithful expression of the essence of our terroir.

Alcoholic fermentation takes place over ten days in terracotta amphorae and is followed by aging in the barrel cellar, where the wine rests for approximately two months.

Straw yellow with golden reflections, the nose reveals fruity notes of white peach and lemon zest, herbal hints of thyme, and a delicate balsamic aroma.

Vineyard Insights

The Fonterinaldo estate is deeply connected to the history of Castelfalfi, as it forms an integral part of the heritage of one of the most important families who lived in this magical corner of Tuscany: the Caetani. This wealthy local family, related to Lorenzo de' Medici, known as Il Magnifico, shaped the fate of Castelfalfi over the centuries. The Caetani gave the Castle of Castelfalfi the architectural layout still visible today. Their presence in the village is testified by coats of arms, emblems, and relics, including the portrait of Costanza de' Medici, wife of Giovanfrancesco Caetani. In 1534, Fonterinaldo was owned by Donato Caetani; besides the vineyard, there was a farmhouse. However, it was Lorenzo il Magnifico who, consulted by the Caetani for an opinion on dividing Francesco Caetani's inheritance among his four sons, assigned the Fonterinaldo property to Giuliano di Francesco Caetani.

Label Insights

The label highlights the significance of the Fonterinaldo estate, reminding us of the history of sharecropping and the families who once lived on the property. It is a wine emblematic of a territory located at the crossroads of Florence, Pisa, and Volterra, in an area historically known for its water sources, hence the depiction of a stream and a mill on the label.

Technical Sheet

CLASSIFICATION: IGT Toscana Vermentino

VIENYARD ALTITUDE: 300 meters above sea level

PRODUCTION VOLUME: 3.000 bottles

GRAPE VARIETIES: Vermentino 100%

VINIFICATION: Gentle pressing of the grapes, fermentation in temperature - controlled amphorae

AGING: In French oak barriques for 2 months

SERVING TEMPERATURE: 12 – 14 °C (54 – 57 °F)

FOOD PAIRING: Dishes featuring white truffle, semi-aged cheeses, fish, and white meats



Castelfalfi