

  
**FRESCOBALDI**  
TOSCANA

## Faunae 2019



Formati  
75 cl

# Faunae 2019

Chianti Classico DOCG

The fruit of an unspoilt region with breathtaking landscapes unchanged over time, Faunae captures the essence of Chianti Classico and its terroir.

## Climatic trend

In 2019, the winter was cold with plenty of rainfall and even snow. Thanks to the mild spring temperatures, the foliage grew well, resulting in very widespread and abundant vegetation. At the start of August, conditions were ideal, with warm temperatures during the daytime offset by a decent overnight breeze. While not too hot, the summer was very warm and saw showers in mid-August. When it came time to harvest the grapes, they were rich in aromas and tannins that, thanks to the opportune rainfall, were soft and velvety.

## Technical notes

**Wine Variety:** Sangiovese and complementary varieties

**Alcohol content:** 13%

**Maturation:** 12 months in steel

## Tasting notes

Faunae 2019 has a marvellous and intense ruby-red colour. The nose presents splendid fruity notes that work perfectly with the subtle floral and spiced notes on the finish. Among these, hints of cherry, wild strawberry and raspberry stand out. The tannins are well pronounced. The persistence and intensity are wonderful.

**Wine pairing:** This elegant, structured wine is an ideal accompaniment to grilled meats, aged cheeses and ethnic dishes.