

FOSSI

In 1910, Duillo Fossi took over the small family business known as Chianti Fossi. With his brother's assistance, he grew the business, extending the distribution of his Chianti throughout Italy and beyond. In the 1940's, his son earned a doctorate in chemistry and together with his father continued their rigorous selection and aging of Chianti Classico.

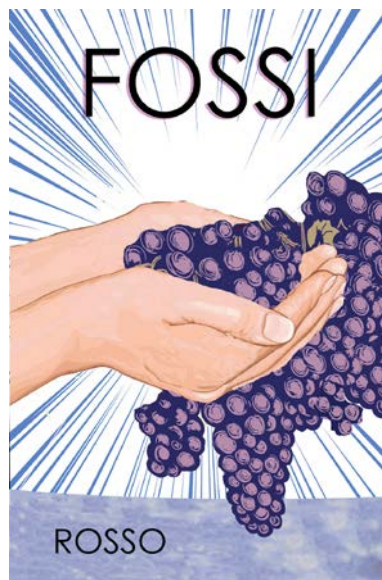


Working closely with the farmers from whom they source the fruit for their wines, Duillo and Gianfranco were joined by Gianfranco's younger son Andrea, who has been managing the family business for nearly 40 years.



Working in the cellar alongside his father and grandfather, Andrea joined his family's business full-time once he completed his studies, and expanded the family's focus beyond the wines of Chianti to include Vino Nobile di Montepulciano, Veneto and Apulia. In 2013, Andrea's son Niccolò joined Casa Vinocola Fossi, as the 4th generation, to help promote the family's wines abroad.

Rosso VdT



Varietal/Blend: Sangiovese, Merlot and Negroamaro

Farming Practices: conventional

Soil: calcareous sandy loams

Year Vines Were Planted: varied

Yeast: selected

Fermentation: destemmed and softly pressed / must ferments in stainless-steel tank for 15-20 days

Maturation: 6 months in tank

Alcohol: 12.5%

Fined: no

Filtered: yes

Country: Italy

Region: Puglia