

CASTELLO FONTERUTOLI
2007

This Chianti Classico comes from the continuous research of the diversity in our vineyards; the 50 different parcels that compose this wine have been vinified without any pumps, and aged separately in the new Fonterutoli cellar.

Appellation:	Chianti Classico DOCG
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	85% Sangiovese (36 biotypes), 15% Cabernet Sauvignon and Merlot
Alcohol:	13,80% vol.
Total acidity:	5,55‰
Vineyards location:	50 different parcels Altitude: 220 - 510 m. a.s.l.
Soil:	Alberese and Galestro (limestone)
Vineyards age:	10 - 26 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 7,600
Harvest:	Hand picked starting from September 13
Fermentation temperature:	28 - 30° C
Period of maceration:	15 - 18 days
Aging:	16 months in small french oak barrels (225 lt / 60% new)
Bottling:	August 2009
Refining in bottle:	20 months
Available on the market:	April 2011
Production:	80,000 bottles
Formats:	375 ml - 750 ml - 1,5 lt - 3 lt - 5 lt
First vintage:	1995
Aging potential:	Over 20 years
Key descriptors:	Great structure, complex dried flowers bouquet, very rich and persistent
Food pairing:	Savoury dishes, game, stews, truffles, aged cheeses



MARCHESI MAZZEI S.P.A. AGRICOLA

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C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.