



CASTELLO DI
FONTERUTOLI

CASTELLO FONTERUTOLI 2017

It's the wine that represents the essence itself of Castello di Fonterutoli estate. It was a forerunner, in 1995, of Gran Selezione category; it's a Cru of Sangiovese coming from 11 parcels surrounding the Fonterutoli hamlet, in the Castellina in Chianti municipality. The real "Château" of the estate.

Appellation:	Chianti Classico Gran Selezione DOCG
Winery:	Castello di Fonterutoli
Grape varieties:	100% Sangiovese: 6 clones + 8 estate massal selections
Alcohol:	13,80% vol.
Total acidity:	6,20‰
Vineyards location:	11 different estate parcels in Castellina in Chianti, "Fonterutoli": 420-510 m (1,380-1,670 ft) a.s.l.; S, S/W exposure "Alberese" and limestone, extremely rich in texture
Soil:	
Vineyards age:	25 - 30 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	5,800 - 7,500
Harvest:	Hand picked starting from September 22nd
Vinification:	In stainless steel trunk-conic vats
Fermentation temperature:	26 - 28° C
Period of maceration:	15 - 16 days
Ageing:	18 months in french oak barrels (500 lt, 50% new)
Finissage:	4 months in concrete tanks
Bottling:	January 2020
Available on the market:	July 2020
Production:	40,000 bottles
Formats:	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt
First vintage:	1995
Ageing potential:	Over 20 years
Key descriptors:	Perfect combination of elegance, structure and mineral character
Food pairing:	Savoury dishes, game, stews, truffles, aged cheeses

