

CASTELLO DI FONTERUTOLI

CASTELLO DI FONTERUTOLI 2006



Made with different Sangiovese clones with a small percentage of Cabernet Sauvignon, this is the “Chateau” wine, the maximum expression of the very best vineyards. Elegance and strength perfectly blended, a wine with top-notch bloodlines.

Appellation:	Chianti Classico Docg
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
Grape varieties:	90% Sangiovese, 10% Cabernet Sauvignon
Alcohol:	13,70 % vol.
Total acidity:	5,55 ‰
Vineyards location:	Siepi: 260 m. (853 ft.) a.s.l.; south - southwestern exposure Fonterutoli: 450 m. (1,476 ft.) a.s.l.; west - southwestern exposure Belvedere: 300 m.(920 ft.) a.s.l.; southeastern–southwestern exposure
Soil:	limestone
Vineyards age:	12 - 25 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	4,500 - 7,600
Harvest:	hand picked from September 22nd (Sangiovese), and from September 14th (Cabernet Sauvignon)
Fermentation temperature:	28 - 30° C
Period of maceration:	15 - 18 days
Aging:	Sangiovese: 16 months in small french oak barrels (225 l / 70% new) Cabernet Sauvignon: 18 months in small french oak barrels (225 l / 70% new)
Bottling:	July 2008
Refining in bottle:	8 months
Available on the market:	April 2009
Production:	80,000 bottles
Formats:	375 ml. - 750 ml. - 1,5 l. - 3 l.
First vintage:	1995