

# CASTELLO DI FONTERUTOLI



## FONTERUTOLI 2005

*Produced with Sangiovese and a small amount of Malvasia Nera, Colorino and Merlot, it is characterized by a balance of elegance and complexity, which make this wine a magnificent example of the "terroir".*

<b>Appellation:</b>	Chianti Classico Docg
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
<b>Grape variety:</b>	90 % Sangiovese; 5% Malvasia Nera, Colorino; 5% Merlot
<b>Alcohol:</b>	13,75% vol
<b>Total Acidity:</b>	5,8 ‰
<b>Vineyards location:</b>	Fonterutoli: 450 m. (1,476 ft.) a.s.l.; west - southwestern exposure Belvedere: 300 m.(920 ft.) a.s.l.; southeastern – southwestern exposure
<b>Soil:</b>	limestone
<b>Vineyards age:</b>	8 - 21 years
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	4,500 - 7,600
<b>Harvest:</b>	Hand picked from September 21st (Sangiovese); from September, 27th (Malvasia Nera e Colorino); from September 12th (Merlot)
<b>Fermentation temperature:</b>	28° - 30° C
<b>Period of maceration:</b>	16 - 18 days
<b>Aging:</b>	12 months in small french oak barrels (225 lt. / 50% new)
<b>Bottling:</b>	February 2007
<b>Refining in bottle:</b>	1 month
<b>Available on the market:</b>	March 2007
<b>Production:</b>	200,000 bottles
<b>Formats:</b>	375 ml. - 750 ml. - 1,5 l.
<b>First vintage:</b>	beginning 1900