

CASTELLO DI FONTERUTOLI



FONTERUTOLI 2006

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”.

Appellation:	Chianti Classico Docg
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
Grape variety:	90 % Sangiovese; 5% Malvasia Nera, Colorino; 5% Merlot
Alcohol:	13,80% vol
Total Acidity:	5,9 ‰
Vineyards location:	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:	9 - 22 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 7,600
Harvest:	Hand picked from September 28th (Sangiovese); from September, 30th (Malvasia Nera e Colorino); from September 16th (Merlot)
Fermentation temperature:	28° - 30° C
Period of maceration:	16 - 18 days
Aging:	12 months in small french oak barrels (225 lt. / 30% new)
Bottling:	December 2007
Available on the market:	January 2008
Production:	385,000 bottles
Formats:	375 ml. - 750 ml. - 1,5 l.
First vintage:	beginning 1900


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