



## FONTERUTOLI 2008

Selected among Fonterutoli's 120 different parcels, after the master blend of its "big brother" Castello di Fonterutoli. It's the estate's "second vin", the most widely known and distributed.

<b>Appellation:</b>	Chianti Classico DOCG
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
<b>Grape varieties:</b>	90% Sangiovese, 10% Malvasia Nera, Colorino and Merlot
<b>Alcohol:</b>	13,80% vol.
<b>Total acidity:</b>	5,80‰
<b>Vineyards location:</b>	5 different vineyard sites, altitude: 220 - 510 m. (722 - 1,673 ft) a.s.l.
<b>Soil:</b>	Limestone
<b>Vineyards age:</b>	10 - 23 years
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	4,500 - 7,500
<b>Harvest:</b>	Hand picked from September 3rd
<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 / 40% new)
<b>Bottling:</b>	February 2010
<b>Available on the market:</b>	April 2010
<b>Production:</b>	320,000 bottles
<b>Formats:</b>	375 ml - 750 ml - 1,5 lt
<b>First vintage:</b>	Beginning 1900
<b>Aging potential:</b>	Up to 10 years
<b>Key descriptors:</b>	A well proportioned, elegant body, dark berry, fresh spice flavors, intense, smooth taste
<b>Food pairing:</b>	Aged cold cuts, dark sauce pastas, BBQ, boiled meats with spicy sauces, fried vegetables



### MARCHESI MAZZEI S.P.A. AGRICOLA

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