

CASTELLO DI FONTERUTOLI

POGGIO ALLA BADIOLA 2004



Made from Sangiovese grapes with a little percentage of Merlot, this wine, aged for approximately 9 months in oak barrels, combines structure, softness and much character.

Appellation:	Tuscany Igt
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
Grape varieties:	75% Sangiovese; 25% Merlot
Alcohol:	13,40% vol.
Total Acidity:	5.60 grams per liter
Vineyards location:	Badiola: 480 m.(1,476 ft.) a.s.l.; west - southwestern exposure Fonterutoli: 450 m. (1,476 ft.) a.s.l.; west - southwestern exposure
Soil:	limestone
Vineyards age:	5 - 10 years
Training system:	Guyot and spur cordon-training
Nr. of vines per hectare:	5,800 - 6,500
Harvest:	hand picked from October 11th (Sangiovese), from September 25th (Merlot)
Fermentation temperature:	28° - 30° C
Period of maceration:	12-15 days
Aging:	in stainless steel tanks, then in small French and American oak barrels (225 lt./10% new) for 9 months.
Bottling:	October 2005
Refining in bottle:	
Available on the market:	November 2005
Production:	280,000 bottles
Formats:	375 ml., 750 ml., 1.5 l.
First vintage:	1994