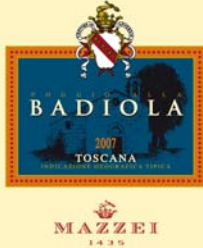


# CASTELLO DI FONTERUTOLI

## POGGIO ALLA BADIOLA 2007



*Produced with Sangiovese and Merlot grapes, taken from the highest altitude vineyards bearing the same name, it boasts excellent structure and smoothness. A wine with a great personality and versatile at the same time.*

<b>Appellation:</b>	Tuscany Igt
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
<b>Grape varieties:</b>	70% Sangiovese; 30% Merlot
<b>Alcohol:</b>	13,40% vol.
<b>Total Acidity:</b>	5.80 grams per liter
<b>Vineyards location:</b>	Badiola: 480 m.(1,476 ft.) a.s.l.; west - southwestern exposure
<b>Soil:</b>	Rocky - decomposed limestone and sandstone
<b>Vineyards age:</b>	8 - 13 years
<b>Training system:</b>	Guyot and spur cordon-training
<b>Nr. of vines per hectare:</b>	6,500
<b>Harvest:</b>	hand picked from September 13th (Sangiovese), from September 7th (Merlot)
<b>Fermentation temperature:</b>	28° - 30° C
<b>Period of maceration:</b>	12-15 days
<b>Aging:</b>	in stainless steel tanks, then in small oak barrels (225 lt.) for 9 months
<b>Bottling:</b>	February 2009
<b>Available on the market:</b>	May 2009
<b>Production:</b>	270,000 bottles
<b>Formats:</b>	375 ml., 750 ml., 1.5 l.
<b>First vintage:</b>	1994