



CASTELLO DI  
FONTERUTOLI

**SIEPI**  
**2015**

A "cru" made with Sangiovese and Merlot grapes grown on 6 hectares in the Siepi vineyard, one of the best estate parcels. Concentration and complexity make it a wine with an authentic and unique temperament. "One of the 50 wines that changed Italy's wine style" (Gambero Rosso).

<b>Appellation:</b>	Toscana IGT
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
<b>Grape varieties:</b>	50% Sangiovese, 50% Merlot
<b>Alcohol:</b>	14,37% vol.
<b>Total acidity:</b>	6,38‰
<b>Vineyards location:</b>	Siepi: 260 m (850 ft) a.s.l.; S-SW exp.
<b>Soil:</b>	Mainly Alberese
<b>Vineyards age:</b>	17 - 30 years
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	4,500 - 6,500
<b>Harvest:</b>	Hand picked starting from Sept. 8th (Merlot), from September 23rd (Sangiovese)
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	14 days (Merlot), 18 days (Sangiovese)
<b>Ageing:</b>	18 months in french oak barrels (70% new): Barriques (Merlot), Tonneaux (Sangiovese)
<b>Bottling:</b>	January 2017
<b>Available on the market:</b>	October 2017
<b>Production:</b>	38,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt - 18 lt
<b>First vintage:</b>	1992
<b>Ageing potential:</b>	Over 20 years
<b>Key descriptors:</b>	Monumentally built, crispy notes of elder, plum, berries, sandalwood, tobacco, with a very long, bright finish
<b>Food pairing:</b>	Flavorful, textured dishes, dark sauces, game, blue cheeses

