



CASTELLO DI
FONTERUTOLI

VICOREGIO 36 2017

The quintessence of our research on Sangiovese at Castello di Fonterutoli resides in an experimental vineyard, planted in ideal pedoclimatic conditions for Sangiovese: 36 different biotypes of Sangiovese, including 18 massal selections coming from our old vineyards. A cutting edge agronomical project creates a pure-bred Chianti Classico Gran Selezione.

Appellation:	Chianti Classico Gran Selezione DOCG
Winery:	Castello di Fonterutoli
Grape varieties:	100% Sangiovese from 36 biotypes
Alcohol:	13,83% vol.
Total acidity:	6,10‰
Vineyards location:	Castelnuovo Berardenga, "Vicoregio": 330-350 m (1,080-1,150 ft) a.s.l.; S/E, S, S/W exp.
Soil:	"Alberese" Limestone and clay, very rich in texture
Vineyards age:	15 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	5,800 - 6,660
Harvest:	Hand picked September the 28th
Vinification:	In french oak barrels (500 lt)
Fermentation temperature:	26 - 28° C
Period of maceration:	20 days
Malolactic and refining:	18 months in french oak barrels (500 lt, 50% new)
Finissage:	4 months in concrete tanks
Bottling:	January 2020
Available on the market:	July 2020
Production:	6,500 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2008 (IGT)
Ageing potential:	Over 20 years
Key descriptors:	Intensity, colour deepness, strong and bright bouquet
Food pairing:	Spiced roast meats, stewed game, aged cheeses, mushrooms and truffles

