

CASTELLO FONTERUTOLI 2015

40 years of research, over 300 meters of altitude gradient, 120 single vineyards, 36 biotypes of Sangiovese of which 18 exclusive to Fonterutoli, 120 individual vinifications and aging processes, a blend of 50 wines from the best single vineyards: since its conception Castello Fonterutoli represents the real star of Chianti Classico.

Appellation:	Chianti Classico Gran Selezione DOCG
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	92% Sangiovese, 8% Malvasia Nera and Colorino
Alcohol:	14,26% vol.
Total acidity:	6,01‰
Vineyards location:	50 different estate parcels, altitude: 220 - 550 m. (722 - 1,804 ft) a.s.l.
Soil:	Alberese and Galestro (limestone)
Vineyards age:	15 - 30 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked starting from September 7th
Fermentation temperature:	26 - 28° C
Period of maceration:	15 - 18 days
Ageing:	20 months in small french oak barrels (225 and 500 lt / 60% new)
Bottling:	December 2017
Available on the market:	July 2018
Production:	65,000 bottles
Formats:	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt
First vintage:	1995
Ageing potential:	Over 20 years
Key descriptors:	Great structure, complex dried flowers bouquet, very rich and persistent
Food pairing:	Savoury dishes, game, stews, truffles, aged cheeses



MARCHESI MAZZEI S.P.A. AGRICOLA

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