

CASTELLO DI FONTERUTOLI

CASTELLO DI FONTERUTOLI 2003



This is the most representative wine of the Fonterutoli's production. Created from 7 different Sangiovese clones with a small complementary role for other grape varieties, this powerful and elegant wine, one with a unique personality of its own, is the best expression of the four different terroirs of the Fonterutoli estate.

Appellation:	Chianti Classico Docg
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
Grape varieties:	80% Sangiovese, 20% Cabernet Sauvignon
Alcohol:	13,85 % vol.
Total Acidity:	5,40 ‰
Vineyards location:	Siepi: 260 m. (853 ft.) a.s.l.; south - southwestern exposure Fonterutoli: 450 m. (1,476 ft.) a.s.l.; west - southwestern exposure Belvedere: 300 m.(920 ft.) a.s.l.; southeastern-southwestern exposure
Soil:	limestone
Vineyards age:	7 - 20 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	4,500 - 7,600
Harvest:	hand picked from September 9th (Sangiovese), and from September 25th (Cabernet Sauvignon)
Fermentation temperature:	28 - 30° C
Period of maceration:	15 - 18 days
Aging:	Sangiovese: 16 months in small french oak barrels (225 l / 100% new) Cabernet Sauvignon: 18 months in small french oak barrels (225 l / 100% new)
Bottling:	October 2005
Refining in bottle:	6 months
Available on the market:	apr-06
Production:	50,000 bottles
Formats:	375 ml. - 750 ml. - 1,5 l. - 3 l.
First vintage:	beginning 1900

Producer's Comment:

Summer 2003 was characterised by hygher than average temperatures, particularly during the month of August.

This, along with a more careful grapes selection, has caused an increased perecntage of Cabernet Sauvignon, which resulted of an outstanding quality.