



CASTELLO DI
FONTERUTOLI

CONCERTO DI FONTERUTOLI 2023

“Concerto” was born in 1981, as an effect of a viticulture with an unexpressed potential, experimenting new training systems and new blends, including also non-autochthonous varieties; it was one of the forerunners and also one of the top 10 players of the “Super Tuscans” phenomenon.

Appellation:	Toscana IGT
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Castellina in Chianti (SI)
Grape varieties:	80% Sangiovese, 20% Cabernet Sauvignon
Alcohol:	14,50% vol.
Total acidity:	5,80‰
Vineyards location:	Fonterutoli (Castellina in Chianti): Concerto vineyard, 350 m (1,150 ft) a.s.l.
Soil:	Rocky - coming from decomposed limestone and sandstone
Vineyards age:	19 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	5,600 - 7,500
Harvest:	Hand picked on September 15th (Cab.Sauv.), starting from September 28th (Sangiovese)
Fermentation temperature:	26 - 28° C
Period of maceration:	14 - 18 days
Ageing:	18 months in small french oak barrels: Tonneaux (Sangiovese), Barriques (Cab.Sauv.)
Finissage:	3 months in concrete tanks
Bottling:	June 2025
Available on the market:	October 2025
Production:	29,300 bottles
Formats:	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt - 18 lt
Cases:	Wooden case
First vintage:	1981
Ageing potential:	Over 20 years
Key descriptors:	Rich and juicy, notes of underbrush and black berries, powerful and fine

