



CASTELLO DI  
FONTERUTOLI

## FONTERUTOLI 2021

It comes from separate vinification of the different company parcels, which spread across a unique range of soil and climate types, at an altitude from 220 to 570 metres above sea level in the heart of the Chianti Classico area. It is the flagship and the "Best Seller" of the company, a benchmark for the whole category.

<b>Appellation:</b>	Chianti Classico DOCG
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Castellina in Chianti (SI)
<b>Grape varieties:</b>	90% Sangiovese, 5% Malvasia Nera, 5% Colorino
<b>Alcohol:</b>	13,50% vol.
<b>Total acidity:</b>	5,76‰
<b>Vineyards location:</b>	7 different vineyard sites, altitude: 220 - 570 m. (722 - 1,870 ft) a.s.l.
<b>Soil:</b>	Very rich in texture, mainly limestone, varied and complex texture made of limestone and marl
<b>Vineyards age:</b>	16 - 36 years
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	4,500 - 7,500
<b>Harvest:</b>	Hand picked from September 20th
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	16 - 18 days
<b>Ageing:</b>	12 months in french oak barrels (225 and 500 lt)
<b>Finissage:</b>	30 - 45 days in concrete tanks
<b>Bottling:</b>	January 2023
<b>Available on the market:</b>	May 2023
<b>Production:</b>	290,000 bottles
<b>Formats:</b>	375 ml - 750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	Beginning 1900
<b>Ageing potential:</b>	15 years
<b>Key descriptors:</b>	A well proportioned, elegant body, dark berry, fresh spice flavors, intense, smooth taste
<b>Food pairing:</b>	Great ability to pair: dark sauce pastas, BBQ, boiled meats with spicy sauces, aged cheese...

