



CASTELLO DI
FONTERUTOLI

FONTERUTOLI 2023

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.

Appellation:	Chianti Classico DOCG
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Castellina in Chianti (SI)
Grape varieties:	90% Sangiovese, 5% Malvasia Nera, 5% Colorino
Alcohol:	13,74% vol.
Total acidity:	5,58‰
Vineyards location:	7 different vineyard sites, altitude: 220 - 570 m. (722 - 1,870 ft) a.s.l.
Soil:	Very rich in texture, mainly limestone, varied and complex texture made of limestone and marl
Vineyards age:	18 - 38 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked from September 11th
Fermentation temperature:	26 - 28° C
Period of maceration:	16 - 18 days
Ageing:	12 months in french oak barrels (225 and 500 lt)
Finissage:	30 - 45 days in concrete tanks
Bottling:	May 2025
Available on the market:	August 2025
Production:	234,000 bottles
Formats:	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt
First vintage:	Beginning 1900
Ageing potential:	15 years
Key descriptors:	A well proportioned, elegant body, dark berry, fresh spice flavors, intense, smooth taste

