



CASTELLO DI  
FONTERUTOLI

**SIEPI**  
**2016**

Siepi, owned by Mazzei family since 1435, has always been a model farm, still managed today with the same kind of respect. A unique location, a special microclimate, the foresight in the early 1980s to plant Merlot as the ideal grape to complement Sangiovese in a very particular "terroir"; the combination of these two cépages produces a wine which is perfectly balanced between elegance, power and complexity.

<b>Appellation:</b>	Toscana IGT
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Castellina in Chianti (SI)
<b>Grape varieties:</b>	50% Sangiovese, 50% Merlot
<b>Alcohol:</b>	14,56% vol.
<b>Total acidity:</b>	6,15‰
<b>Vineyards location:</b>	Siepi: 260 m (850 ft) a.s.l.; S-SW exp.
<b>Soil:</b>	Mainly Alberese
<b>Vineyards age:</b>	18 - 31 years
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	4,500 - 6,500
<b>Harvest:</b>	Hand picked starting from Sept. 10th (Merlot), from September 27th (Sangiovese)
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	14 days (Merlot), 18 days (Sangiovese)
<b>Ageing:</b>	18 months in french oak barrels (70% new): Barriques (Merlot), Tonneaux (Sangiovese)
<b>Finissage:</b>	4 months in concrete tanks
<b>Bottling:</b>	July 2018
<b>Available on the market:</b>	October 2018
<b>Production:</b>	35,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt - 18 lt
<b>Cases:</b>	6 bottles wooden box (750 ml), single wooden case (other formats)
<b>First vintage:</b>	1992
<b>Ageing potential:</b>	Over 20 years
<b>Key descriptors:</b>	Monumentally built, crispy notes of elder, plum, berries, sandalwood, tobacco, with a very long, bright finish
<b>Food pairing:</b>	Flavorful, textured dishes, dark sauces, game, blue cheeses

