

# CASTELLO DI FONTERUTOLI

## CASTELLO DI FONTERUTOLI 1997 Chianti Classico Riserva DOCG



*This is Fonterutoli's flagship wine and it is the most representative of the estate's production. With its extraordinary combination of power and elegance, it interprets in the best possible way the property's capacity to produce red wines with outstanding personality and ample body. Made from Sangiovese and a small percentage of Cabernet Sauvignon, this wine, with its deep roots in the territory, is a reference point for the whole of Chianti Classico.*

<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
<b>Grape varieties:</b>	90% Sangiovese; 10% Cabernet Sauvignon
<b>Alcohol:</b>	13.80 %
<b>Total Acidity:</b>	5.5 grams per liter
<b>Vineyards location:</b>	Siepi: 260 m. (853 ft.) a.s.l.; south - southwestern exposure Fonterutoli: 450 m. (1,476 ft.) a.s.l.; west - southwestern exposure
<b>Training system:</b>	Guyot
<b>Nr. of vines per hectare:</b>	3,600 - 6,000
<b>Harvest:</b>	hand-picked from September 23 to October 15 (Sangiovese) and from September 20 to September 25 (Cabernet Sauvignon)
<b>Fermentation temperature:</b>	32° C
<b>Period of maceration:</b>	18 days
<b>Aging:</b>	18 months in 228 liter (60 U.S. gallons) French oak barrels
<b>Bottling:</b>	September 1999
<b>Production:</b>	135,000 bottles
<b>Formats:</b>	375 ml. - 750 ml. - 1,5 l. - 3 l.