

CASTELLO FONTERUTOLI 2008

This Chianti Classico comes from the continuous research of the diversity in our vineyards; the 50 different parcels that compose this wine have been vinified without any pumps, and aged separately in the new Fonterutoli cellar.

Appellation:	Chianti Classico Gran Selezione DOCG
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	85% Sangiovese, 15% Cabernet Sauvignon and Merlot
Alcohol:	13,68% vol.
Total acidity:	6,15‰
Vineyards location:	50 different parcels Altitude: 220 - 510 m. a.s.l.
Soil:	Alberese and Galestro (limestone)
Vineyards age:	10 - 26 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked starting from September 18
Fermentation temperature:	28 - 30° C
Period of maceration:	15 - 18 days
Aging:	16 months in small french oak barrels (225 lt / 60% new)
Bottling:	October 2010
Available on the market:	18 months
Production:	April 2012
Formats:	50,000 bottles
First vintage:	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt
Aging potential:	1995
Key descriptors:	Over 20 years Great structure, complex dried flowers bouquet, very rich and persistent
Food pairing:	Savoury dishes, game, stews, truffles, aged cheeses



MARCHESI MAZZEI S.P.A. AGRICOLA

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