

CASTELLO FONTERUTOLI 2016

40 years of research, an altimetric gradient of over 300 metres, coming from the best 50 parcels out of 120, 36 biotypes of Sangiovese, of which 18 are exclusive different vinifications and refinements: since its birth, Castello Fonterutoli is the real Château of Chianti Classico.

Appellation:	Chianti Classico Gran Selezione DOCG
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	92% Sangiovese, 8% Malvasia Nera and Colorino
Alcohol:	14,44% vol.
Total acidity:	6,12‰
Vineyards location:	50 different estate parcels, altitude: 220 - 550 m. (722 - 1,804 ft) a.s.l.
Soil:	Alberese and Galestro (limestone)
Vineyards age:	15 - 30 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked starting from September 23rd
Fermentation temperature:	26 - 28° C
Period of maceration:	15 - 18 days
Ageing:	20 months in small french oak barrels (225 and 500 lt / 60% new)
Finissage:	4 months in concrete tanks
Bottling:	November 2018
Available on the market:	July 2019
Production:	67,000 bottles
Formats:	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt
First vintage:	1995
Ageing potential:	Over 20 years
Key descriptors:	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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