



CASTELLO DI
FONTERUTOLI

CASTELLO FONTERUTOLI 2019

It's the wine that represents the essence itself of Castello di Fonterutoli estate. It was a forerunner, in 1995, of Gran Selezione category; it's a Cru of Sangiovese coming from the best parcels surrounding the Fonterutoli hamlet, in the Castellina in Chianti municipality. The real "Château" of the estate.

Appellation:	Chianti Classico Gran Selezione DOCG
Winery:	Castello di Fonterutoli
Grape varieties:	100% Sangiovese: 6 clones + 8 estate massal selections
Alcohol:	13,50% vol.
Total acidity:	6,00‰
Vineyards location:	The best estate parcels in Castellina in Chianti, "Fonterutoli": 470 m (1,540 ft) a.s.l.; S, S/W exposure "Alberese" and limestone, extremely rich in texture
Soil:	25 - 30 years
Vineyards age:	Spur cordon-training and Guyot
Training system:	5,800 - 7,500
Nr. of vines per hectare:	Hand picked starting from September 30th
Harvest:	In stainless steel trunk-conic vats
Vinification:	26 - 28° C
Fermentation temperature:	15 - 16 days
Period of maceration:	18 months in french oak barrels (500 lt, 50% new)
Ageing:	4 months in concrete tanks
Finissage:	December 2021
Bottling:	July 2022
Available on the market:	60,000 bottles
Production:	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt
Formats:	1995
First vintage:	Over 20 years
Ageing potential:	Perfect combination of elegance, structure and mineral character
Key descriptors:	Savoury dishes, game, stews, truffles, aged cheeses
Food pairing:	

