



CASTELLO DI  
FONTERUTOLI

## VICOREGIO 36 2019

The quintessence of our research on Sangiovese at Castello di Fonterutoli resides in an experimental vineyard, planted in ideal pedoclimatic conditions for Sangiovese: 36 different biotypes of Sangiovese, including 18 massal selections coming from our old vineyards. A cutting edge agronomical project creates a pure-bred Chianti Classico Gran Selezione.

<b>Appellation:</b>	Chianti Classico Gran Selezione DOCG
<b>Winery:</b>	Castello di Fonterutoli
<b>Grape varieties:</b>	100% Sangiovese from 36 biotypes
<b>Alcohol:</b>	13,50% vol.
<b>Total acidity:</b>	6,00‰
<b>Vineyards location:</b>	Castelnuovo Berardenga, "Vicoregio": 350 m (1,150 ft) a.s.l.; S/E, S, S/W exp.
<b>Soil:</b>	"Alberese" Limestone and clay, very rich in texture
<b>Vineyards age:</b>	17 years
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	5,800 - 6,660
<b>Harvest:</b>	Hand picked October the 12th
<b>Vinification:</b>	In french oak barrels (500 lt)
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	24 days
<b>Malolactic and refining:</b>	18 months in french oak barrels (500 lt, 50% new)
<b>Finissage:</b>	4 months in concrete tanks
<b>Bottling:</b>	December 2021
<b>Available on the market:</b>	July 2022
<b>Production:</b>	13,200 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	2008 (IGT)
<b>Ageing potential:</b>	Over 20 years
<b>Key descriptors:</b>	Intensity, colour deepness, strong and bright bouquet
<b>Food pairing:</b>	Spiced roast meats, stewed game, aged cheeses, mushrooms and truffles

