



CASTELLO DI
FONTERUTOLI

BADIÒLA 2017

This Chianti Classico Gran Selezione comes from the vineyards overlooked by the small Romanic parish known as "Badiòla", in the Radda in Chianti municipality. The vineyards are among the highest in altitude in Chianti Classico and benefit of an especially fresh climate.

Appellation:	Chianti Classico Gran Selezione DOCG
Winery:	Castello di Fonterutoli
Grape varieties:	100% Sangiovese: 3 clones + 3 estate massal selections
Alcohol:	13,57% vol.
Total acidity:	6,40‰
Vineyards location:	Radda in Chianti, "La Badiola": 470-570 m (1,540-1,870 ft) a.s.l.; S/E, S/W exp.
Soil:	Mainly "Galestro" (Limestone) and "Arenaria" (Sandstone), with miscellaneous texture
Vineyards age:	16 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,660
Harvest:	Hand picked October the 3rd
Vinification:	In stainless steel trunk-conic vats
Fermentation temperature:	26 - 28° C
Period of maceration:	17 days
Ageing:	16 months in french oak barrels (500 lt, 30% new)
Finissage:	5 months in concrete tanks
Bottling:	January 2020
Available on the market:	July 2020
Production:	3,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2017
Ageing potential:	Over 20 years
Key descriptors:	Great elegance and freshness, wild berries and red fruit notes
Food pairing:	Pot roasts, game, mushrooms and seasoned cheese

