



CASTELLO DI
FONTERUTOLI

CONCERTO DI FONTERUTOLI 2017

"Concerto" was born in 1981, as an effect of a viticulture becoming aware of its unexpressed potential, experimenting new training systems and new blends, including also non-autochthonous varieties; it was one of the forerunners and also a major player of the "Super Tuscans" phenomenon.

Appellation:	Toscana IGT
Winery location:	Loc. Fonterutoli - Castellina in Chianti (SI)
Grape varieties:	80% Sangiovese, 20% Cabernet Sauvignon
Alcohol:	13,53% vol.
Total acidity:	5,85‰
Vineyards location:	Fonterutoli (Castellina in Chianti): 450-550 m (1,470-1,800 ft) a.s.l. Siepi (Castellina in Chianti): 260 m (850 ft) a.s.l.
Soil:	Rocky - coming from decomposed limestone and sandstone
Vineyards age:	19 - 34 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	5,600 - 7,500
Harvest:	Hand picked starting from September 6th
Fermentation temperature:	26 - 28° C
Period of maceration:	14 - 18 days
Ageing:	18 months in small french oak barrels (225 lt / 70% new)
Finissage:	4 months in concrete tanks
Bottling:	July 2019
Available on the market:	February 2020
Production:	13,800 bottles
Formats:	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt
Cases:	Wooden case
First vintage:	1981
Ageing potential:	Over 20 years
Key descriptors:	Rich and juicy, notes of underbrush and black berries, powerful and fine
Food pairing:	Spiced dishes, stewed game, aged cheeses

