

CASTELLO DI FONTERUTOLI



FONTERUTOLI 2003

Produced from different Sangiovese clones grown in vineyards with extremely different characteristics, this is the estate's second wine. It is remarkable for its complexity and elegance as well as the uniqueness of its character.

Appellation:	Chianti Classico Docg
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
Grape variety:	100% Sangiovese multi-clone
Alcohol:	13.70 %
Total Acidity:	5.50 grams per liter
Vineyards location:	Fonterutoli: 450 m. (1,476 ft.) a.s.l.; west - southwestern exposure Belvedere: 300 m.(920 ft.) a.s.l.; southeastern – southwestern exposure
Soil:	limestone
Vineyards age:	7 - 20 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 7,600
Harvest:	Sangiovese: hand picked from September 3rd
Fermentation temperature:	28° - 30° C
Period of maceration:	18 days
Aging:	12 months in small french oak barrels (225 lt. / 70% new)
Bottling:	January 2005
Refining in bottle:	4 months
Available on the market:	apr-05
Production:	200,000 bottles
Formats:	375 ml. - 750 ml. - 1,5 l.
First vintage:	beginning 1900