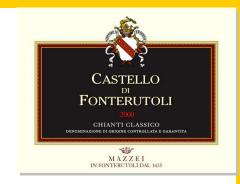
CASTELLO DI FONTERUTOLI



Winery location: Grape varieties: Alcohol: Total Acidity: Vineyards location:

Training system: Nr. of vines per hectare: Harvest:

Fermentation temperature: Period of maceration: Aging: Bottling: Production: Formats:

CASTELLO DI FONTERUTOLI 1997 Chianti Classico Riserva DOCG

This is Fonterutoli's flagship wine and it is the most representative of the estate's production. With its extraordinary combination of power and elegance, it interprets in the best possible way the property's capacity to produce red wines with outstanding personality and ample body. Made from Sangiovese and a small percentage of Cabernet Sauvignon, this wine, with its deep roots in the territory, is a reference point for the whole of Chianti Classico.

Loc. Fonterutoli - Commune of Castellina in Chianti (Si) 90% Sangiovese; 10% Cabernet Sauvignon 13.80 % 5.5 grams per liter Siepi: 260 m. (853 ft.) a.s.l.; south - southwestern exposure Fonterutoli: 450 m. (1,476 ft.) a.s.l.; west - southwestern exposure Guyot 3,600 - 6,000 hand-picked from September 23 to October 15 (Sangiovese) and from September 20 to September 25 (Cabernet Sauvignon) 32° C 18 days 18 months in 228 liter (60 U.S. gallons) French oak barrels September 1999 135,000 bottles 375 ml. - 750 ml. - 1,5 l. - 3 l.

