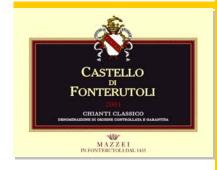
CASTELLO DI FONTERUTOLI

CASTELLO DI FONTERUTOLI 2001



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.

Appellation:

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:

Chianti Classico Docg

Loc. Fonterutoli - Commune of Castellina in Chianti (Si 85% Sangiovese, 10% Cabernet Sauvignon and 5% Merlot.

13.75 %

5.6 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 Belvedere: 300 m.(920 ft.) a.s.l.; southestern–southwestern exposure

cordon trained, spur pruned

4,500 - 7,600

hand picked from September 15th (Sangiovese), from September 25th (Cabernet Sauvignon) and from September 5th (Merlot)

29° C

20 days

Sangiovese: 16 months in small french oak barrels (228 lt.)

Cab. Sauvignon: 18 months in small french oak barrels (228 lt.)

July 2003

100.000 bottles

375 ml. - 750 ml. - 1,5 l. - 3 l. - 5 l.