



CASTELLO DI  
FONTERUTOLI

## CASTELLO FONTERUTOLI 2020

It's the wine that represents the essence itself of Castello di Fonterutoli estate. It was a forerunner, in 1995, of Gran Selezione category; it's a Cru of Sangiovese coming from the best parcels surrounding the Fonterutoli hamlet, in the Castellina in Chianti municipality. The real "Château" of the estate.

<b>Appellation:</b>	Chianti Classico Gran Selezione DOCG
<b>Winery:</b>	Castello di Fonterutoli
<b>Grape varieties:</b>	100% Sangiovese: 6 clones + 8 estate massal selections
<b>Alcohol:</b>	14,00% vol.
<b>Total acidity:</b>	5,70‰
<b>Vineyards location:</b>	The best estate parcels in Castellina in Chianti, "Fonterutoli": 470 m (1,540 ft) a.s.l.; S, S/W exposure "Alberese" and limestone, extremely rich in texture
<b>Soil:</b>	25 - 35 years
<b>Vineyards age:</b>	Spur cordon-training and Guyot
<b>Training system:</b>	5,800 - 7,500
<b>Nr. of vines per hectare:</b>	Hand picked starting from September 23rd
<b>Harvest:</b>	In stainless steel trunk-conic vats
<b>Vinification:</b>	26 - 28° C
<b>Fermentation temperature:</b>	15 - 16 days
<b>Period of maceration:</b>	18 months in french oak barrels (500 lt, 50% new)
<b>Ageing:</b>	4 months in concrete tanks
<b>Finissage:</b>	December 2022
<b>Bottling:</b>	July 2023
<b>Available on the market:</b>	56,600 bottles
<b>Production:</b>	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt
<b>Formats:</b>	1995
<b>First vintage:</b>	Over 20 years
<b>Ageing potential:</b>	Perfect combination of elegance, structure and mineral character
<b>Key descriptors:</b>	Savoury dishes, game, stews, truffles, aged cheeses
<b>Food pairing:</b>	

