

# CASTELLO DI FONTERUTOLI

## CASTELLO DI FONTERUTOLI 2005



*Made with different Sangiovese clones with a small percentage of Cabernet Sauvignon, this is the “Chateau” wine, the maximum expression of the very best vineyards. Elegance and strength perfectly blended, a wine with top-notch bloodlines.*

<b>Appellation:</b>	Chianti Classico Docg
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
<b>Grape varieties:</b>	90% Sangiovese, 10% Cabernet Sauvignon
<b>Alcohol:</b>	14,00 % vol.
<b>Total Acidity:</b>	5,77 ‰
<b>Vineyards location:</b>	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.; southeastern–southwestern exposure
<b>Soil:</b>	limestone
<b>Vineyards age:</b>	11 - 24 years
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	4,500 - 7,600
<b>Harvest:</b>	hand picked from September 21st (Sangiovese), and from October 2nd (Cabernet Sauvignon)
<b>Fermentation temperature:</b>	28 - 30° C
<b>Period of maceration:</b>	15 - 18 days
<b>Aging:</b>	Sangiovese: 16 months in small french oak barrels (225 l / 70% new) Cabernet Sauvignon: 18 months in small french oak barrels (225 l / 70% new)
<b>Bottling:</b>	July 2007
<b>Refining in bottle:</b>	6 months
<b>Available on the market:</b>	January 2008
<b>Production:</b>	70,000 bottles
<b>Formats:</b>	375 ml. - 750 ml. - 1,5 l. - 3 l.
<b>First vintage:</b>	1995