

CONCERTO DI FONTERUTOLI 2020

"Concerto" was born in 1981, as an effect of a viticulture with an unexpressed potential, experimenting new training systems and new blends, including also non-autochthonous varietals; it was one of the forerunners and also one of the top 10 players of the "Super Tuscans" phenomenon.

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Appellation:	Toscana IGT	
Winery location:	Loc. Fonterutoli - Castellina in Chianti (SI)	
Grape varieties:	80% Sangiovese, 20% Cabernet Sauvignon	
Alcohol:	14,00% vol.	
Total acidity:	6,00‰	
Vineyards location:	Fonterutoli (Castellina in Chianti):	
	Sangiovese - Scassi vineyard, 350 m (1,150 ft) a.s.l.	
	Cab.Sauv Brotine vineyard, 340 m (1,115 ft) a.s.l.	
Soil:	Rocky - coming from	
	decomposed limestone and sandstone	
Vineyards age:	16 years	
Training system:	Spur cordon-training and Guyot	
Nr. of vines per hectare:	5,600 - 7,500	
Harvest:	Hand picked starting from September 21st	
Fermentation temperature:	26 - 28° C	
Period of maceration:	14 - 18 days	8
Ageing:	18 months in small french oak barrels	34
	Tonneaux (Sangiovese), Barriques (Cab.Sauv.)	
Finissage:	3 months in concrete tanks	
Bottling:	July 2022	Concerto
Available on the market:	November 2022	DIFONTIBIEUTOLI
Production:	35,000 bottles	TOSCAMA
Formats:	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt	151
Cases:	Wooden case	MAZZEI
First vintage:	1981	1435
Ageing potential:	Over 20 years	
Key descriptors:	Rich and juicy, notes of underbrush	

R1ch and juicy, notes of underbrush and black berries, powerful and fine



