

# CASTELLO DI FONTERUTOLI



## FONTERUTOLI 2004

*Produced primarily from different Sangiovese clones with extremely low yields, this is the estate's second wine. It is remarkable for its complexity and elegance as well as the uniqueness of its character.*

<b>Appellation:</b>	Chianti Classico Docg
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
<b>Grape variety:</b>	90 % Sangiovese; 5% Malvasia Nera, Colorino; 5% Merlot
<b>Alcohol:</b>	13.60 %
<b>Total Acidity:</b>	5.70 grams per liter
<b>Vineyards location:</b>	Fonterutoli: 450 m. (1,476 ft.) a.s.l.; west - southwestern exposure Belvedere: 300 m.(920 ft.) a.s.l.; southeatern – southwestern exposure
<b>Soil:</b>	limestone
<b>Vineyards age:</b>	7 - 20 years
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	4,500 - 7,600
<b>Harvest:</b>	Hand picked from October, 11th (Sangiovese); from September, 25th (Merlot); from September 13th (Malvasia Nera and Colorino)
<b>Fermentation temperature:</b>	28° - 30° C
<b>Period of maceration:</b>	16 - 18 days
<b>Aging:</b>	12 months in small french oak barrels (225 lt. / 50% new)
<b>Bottling:</b>	February 2006
<b>Refining in bottle:</b>	3 months
<b>Available on the market:</b>	apr-06
<b>Production:</b>	200,000 bottles
<b>Formats:</b>	375 ml. - 750 ml. - 1,5 l.
<b>First vintage:</b>	beginning 1900