

FONTERUTOLI
2016

Selected among Fonterutoli's 120 different parcels, after the master blend of its "big brother" Castello Fonterutoli. It's the main wine and the "Best Seller" of the estate, since ever the category benchmark.

Appellation:	Chianti Classico DOCG
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	90% Sangiovese, 10% Malvasia Nera, Colorino and Merlot
Alcohol:	13,34% vol.
Total acidity:	5,90‰
Vineyards location:	5 different vineyard sites, altitude: 220 - 550 m. (722 - 1,804 ft) a.s.l.
Soil:	Very rich in texture, mainly Limestone
Vineyards age:	12 - 30 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked from September 23rd
Fermentation temperature:	26 - 28° C
Period of maceration:	16 - 18 days
Ageing:	12 months in french oak barrels (225 and 500 lt / 40% new)
Bottling:	January 2018
Available on the market:	April 2018
Production:	350,000 bottles
Formats:	375 ml - 750 ml - 1,5 lt - 3 lt
First vintage:	Beginning 1900
Ageing potential:	15 years
Key descriptors:	A well proportioned, elegant body, dark berry, fresh spice flavors, intense, smooth taste
Food pairing:	Great ability to pair: dark sauce pastas, BBQ, boiled meats with spicy sauces, aged cold cuts...



MARCHESI MAZZEI S.P.A. AGRICOLA

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C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.