

**FONTERUTOLI**  
**2017**

It comes from 120 different company parcels, which spread across a unique range of soil and climate types, at an altitude from 220 to 550 metres above sea level in the heart of the Chianti Classico area. It is the flagship and the "Best Seller" of the company, a benchmark for the whole category.

<b>Appellation:</b>	Chianti Classico DOCG
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
<b>Grape varieties:</b>	90% Sangiovese, 10% complementary varieties
<b>Alcohol:</b>	13,45% vol.
<b>Total acidity:</b>	5,90‰
<b>Vineyards location:</b>	5 different vineyard sites, altitude: 220 - 550 m. (722 - 1,804 ft) a.s.l.
<b>Soil:</b>	Very rich in texture, mainly limestone, varied and complex texture made of limestone and marl
<b>Vineyards age:</b>	12 - 30 years
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	4,500 - 7,500
<b>Harvest:</b>	Hand picked from September 18th
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	16 - 18 days
<b>Ageing:</b>	12 months in french oak barrels (225 and 500 lt / 40% new)
<b>Bottling:</b>	January 2019
<b>Available on the market:</b>	April 2019
<b>Production:</b>	260,000 bottles
<b>Formats:</b>	375 ml - 750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	Beginning 1900
<b>Ageing potential:</b>	15 years
<b>Key descriptors:</b>	A well proportioned, elegant body, dark berry, fresh spice flavors, intense, smooth taste
<b>Food pairing:</b>	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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