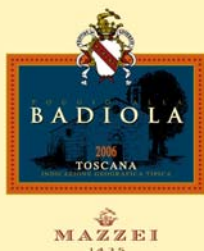


CASTELLO DI FONTERUTOLI

POGGIO ALLA BADIOLA 2006



Produced with Sangiovese and Merlot grapes, taken from the highest altitude vineyards bearing the same name, it boasts excellent structure and smoothness. A wine with a great personality and versatile at the same time.

Appellation:	Tuscany Igt
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
Grape varieties:	70% Sangiovese; 30% Merlot
Alcohol:	13,50% vol.
Total Acidity:	5.60 grams per liter
Vineyards location:	Badiola: 480 m.(1,476 ft.) a.s.l.; west - southwestern exposure
Soil:	Rocky - decomposed limestone and sandstone
Vineyards age:	8 - 13 years
Training system:	Guyot and spur cordon-training
Nr. of vines per hectare:	6,5
Harvest:	hand picked from September 28th (Sangiovese), from September 16th (Merlot)
Fermentation temperature:	28° - 30° C
Period of maceration:	12-15 days
Aging:	in stainless steel tanks, then in small oak barrels (225 lt.) for 9 months
Bottling:	December 2007
Available on the market:	January 2008
Production:	280,000 bottles
Formats:	375 ml., 750 ml., 1.5 l.
First vintage:	1994