



CASTELLO  
DI  
FONTERUTOLI



## FONTERUTOLI CHIANTI CLASSICO

*Castello di Fonterutoli, one of Italy's most prestigious wine producers, is situated on a historic property embracing an entire tranquil, centuries-old hamlet just south of Castellina in Chianti. The estate has been in the hands of the Mazzei family since 1435 and is today led by Lapo Mazzei and his sons, Francesco and Filippo. This dynamic family has carefully safeguarded the inherent beauty and rich heritage of Fonterutoli, while simultaneously implementing measures to ensure cutting-edge quality in the vineyards and cellars.*

*The spectacular Fonterutoli property today comprises 470 hectares, of which 79 hectares are devoted to four distinct vineyard sites: Fonterutoli, Siepi, Badiola and Belvedere. The Sangiovese grape finds itself particularly at home in these four areas, which are planted at altitudes varying between 750 and 1,640 feet above sea level, at south and southwest exposure. The rocky limestone and sandstone soil structure, high density planting (7,000 plants per hectare) and low yields of less than 40 hectoliters per hectare result in the production of complex, elegant and powerful Sangiovese wines.*

### PRODUCTION AREA

Country: Italy  
Region: Chianti, Tuscany  
Appellation: Chianti Classic DOCG

Fonterutoli and Belvedere vineyards, Castellina in Chianti, Tuscany. Fonterutoli vineyard is planted at an altitude of 1,476 feet, with west-southwest exposure; Belvedere vineyard is at an altitude of 920 feet, with southeast and southwest exposure. Vines are trained in a combination of Guyot and Cordon styles.

### GRAPE VARIETIES

90% Sangiovese; 5% Malvasia Nera, Colorino; 5% Merlot

### PRODUCTION TECHNIQUES

Hand harvested grapes undergo temperature-controlled fermentation and maceration for 16-18 days. The resulting wine matures for 12 months in French barriques (50% new oak).

### AGING

12 months in 50% new French oak barriques.

### DESCRIPTION

**Color:** Deep ruby red  
**Aroma:** Bright aromas of fresh cherries mingle with notes of thyme and subtle smoky nuances  
**Taste:** Complex and elegant, with flavors of ripe red fruits and a pleasant acidity; fine and well balanced, with a lengthy finish

### ANALYSIS

Alc.: 13.6%

### BOTTLE SIZES

750 ml

