



CASTELLO
DI
FONTERUTOLI

SIEPI TOSCANA IGT

COUNTRY Italy
REGION Tuscany
GRAPES 50% Merlot, 50% Sangiovese

APPELLATION
NOTABLE

Toscana IGT
 Vegan Gluten Free

DESCRIPTION

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.

VINIFICATION

The grapes are hand harvested between August (Merlot) and September (Sangiovese) and undergo temperature-controlled fermentation in stainless steel tanks at 75-84°F for 7 to 14 days with a maceration period of up to 10 days. The wines are aged in new French barriques (Merlot: 18 months; Sangiovese: 16 months), then blended and rest in bottle prior to release.

COLOR

Deep ruby red with purple highlights

NOSE

Intense aromas of ripe blackberries and dark cherries, accented by notes of mint and wild herbs

PALATE

Highly concentrated, with sweet, dense tannins and a lush, velvety texture; dark berry fruit flavors mingle with notes of toast and spice

ANALYSIS

Alcohol: 14.2% TA: (g/L): 5.6 pH: 3.41 RS: (g/L): 3.76

BOTTLE SIZE

750 ml, 1.5 L, 3.0 L

SERVING SUGGESTIONS



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