



CASTELLO  
DI  
FONTERUTOLI

# CASTELLO DI FONTERUTOLI

**COUNTRY** Italy

**REGION** Tuscany

**GRAPES**

92% Sangiovese, 8% Malvasia Nera and Colorino

**APPELLATION**

**NOTABLE**

Chianti Classico DOCG

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 come from 50 different parcels, in which 36 biotypes of Sangiovese are planted. The vineyards have alberese and galestro (limestone) soils, are high altitude (722 - 1,804 ft a.s.l.) and are 10 - 25 years in age. The hand-harvested grapes undergo separate temperature-controlled fermentations in stainless steel micro fermenters. The total maceration time is 15-18 days. The wine is aged for 20 months in small French oak barrels (225 and 500 liter - 60% new).

## COLOR

Deep ruby red

## NOSE

Complex aromas with notes of wild flowers, fresh black cherries, licorice and a hint of vanilla.

## PALATE

Well-structured, with fine tannins, firm acidity and a smooth, elegant finish.

## ANALYSIS

Alcohol: 14.4%

## BOTTLE SIZE

750 ml, 1.5 L

## SERVING SUGGESTIONS



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