

CASTELLO DI FONTERUTOLI

CASTELLO DI FONTERUTOLI 2001



This is Fonterutoli's flagship wine and it is the most representative of the estate's production. With its extraordinary combination of power and elegance, it interprets in the best possible way the property's capacity to produce red wines with outstanding personality and ample body. Made from Sangiovese and a small percentage of Cabernet Sauvignon, this wine with its deep roots in the territory is a reference point for the whole of Chianti Classico.

Appellation:	Chianti Classico Docg
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (Si
Grape varieties:	85% Sangiovese, 10% Cabernet Sauvignon and 5% Merlot.
Alcohol:	13.75 %
Total Acidity:	5.6 grams per liter
Vineyards location:	Siepi: 260 m. (853 ft.) a.s.l.; south - southwestern exposure Fonterutoli: 450 m. (1,476 ft.) a.s.l.; west - southwestern exposure Belvedere: 300 m.(920 ft.) a.s.l.; southeastern-southwestern exposure
Training system:	cordon trained, spur pruned
Nr. of vines per hectare:	4,500 - 7,600
Harvest:	hand picked from September 15th (Sangiovese), from September 25th (Cabernet Sauvignon) and from September 5th (Merlot)
Fermentation temperature:	29° C
Period of maceration:	20 days
Aging:	Sangiovese: 16 months in small french oak barrels (228 lt.) Cab. Sauvignon: 18 months in small french oak barrels (228 lt.)
Bottling:	July 2003
Production:	100,000 bottles
Formats:	375 ml. - 750 ml. - 1,5 l. - 3 l. - 5 l.