

## CASTELLO FONTERUTOLI 2010

This "château" wine comes from the continuous research of the diversity in our vineyards; the grapes come from 50 different parcels, in order to outline the biodiversity and the complexity of the 36 biotypes of Sangiovese existing in our estate. The parcels have been managed, harvested, vinified and aged separately in the new Fonterutoli cellar to best emphasize the unique style of our Terroirs.

<b>Appellation:</b>	Chianti Classico DOCG Gran Selezione
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
<b>Grape varieties:</b>	92% Sangiovese, 8% Malvasia Nera and Colorino
<b>Alcohol:</b>	14,40% vol.
<b>Total acidity:</b>	6,20‰
<b>Vineyards location:</b>	50 different estate parcels, altitude: 220 - 550 m. (722 - 1,804 ft) a.s.l.
<b>Soil:</b>	Alberese and Galestro (limestone)
<b>Vineyards age:</b>	10 - 25 years
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	4,500 - 7,500
<b>Harvest:</b>	Hand picked starting from October 1st
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	15 - 18 days
<b>Aging:</b>	20 months in small french oak barrels (225 and 500 lt / 60% new)
<b>Bottling:</b>	February 2013
<b>Available on the market:</b>	2nd semester 2013
<b>Production:</b>	60,000 bottles
<b>Formats:</b>	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt
<b>First vintage:</b>	1995
<b>Aging potential:</b>	Over 20 years
<b>Key descriptors:</b>	Great structure, complex dried flowers bouquet, very rich and persistent
<b>Food pairing:</b>	Savoury dishes, game, stews, truffles, aged cheeses



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