

FONTERUTOLI 2024



It comes from separate vinification of the different company parcels, which spread across a unique range of soil and climate types, at an altitude from 220 to 570 metres above sea level in the heart of the Chianti Classico area. It is the flagship and the "Best Seller" of the company, a benchmark for the whole category.

Appellation: Chianti Classico DOCG
Winery: Castello di Fonterutoli
Winery location: Fonterutoli - Castellina in Chianti (SI)
Grape varieties: 90% Sangiovese,
5% Malvasia Nera, 5% Colorino
Alcohol: 12,84% vol.
Total acidity: 5,34‰
Vineyards location: 7 different vineyard sites,
altitude: 220 - 570 m (722 - 1,870 ft) a.s.l.
Soil: Very rich in texture, mainly limestone,
varied and complex texture
made of limestone and marl
Vineyards age: 19 - 39 years
Training system: Spur cordon-training and Guyot

Nr. of vines per hectare: 4,500 - 7,500
Harvest: Hand picked from September 23rd
Fermentation temperature: 26 - 28 °C
Period of maceration: 16 - 18 days
Ageing: 12 months in french oak barrels
Finissage: 30 - 45 days in concrete tanks
Bottling: July 2026
Available on the market: September 2026
Production: 230,000 bottles
Formats: 375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt
First vintage: Beginning 1900
Ageing potential: 15 years
Key descriptors: A well proportioned, elegant body, dark berry,
fresh spice flavors, intense, smooth taste

