



CASTELLO DI  
FONTERUTOLI

## BADIÒLA 2018

This Chianti Classico Gran Selezione comes from the vineyards overlooked by the small Romanic parish known as "Badiòla", in the Radda in Chianti municipality. The vineyards are among the highest in altitude in Chianti Classico and benefit of an especially fresh climate.

<b>Appellation:</b>	Chianti Classico Gran Selezione DOCG
<b>Winery:</b>	Castello di Fonterutoli
<b>Grape varieties:</b>	100% Sangiovese: 3 clones + 3 estate massal selections
<b>Alcohol:</b>	14,58% vol.
<b>Total acidity:</b>	5,70‰
<b>Vineyards location:</b>	Radda in Chianti, "La Badiola": 570 m (1,870 ft) a.s.l.; S/E, S/W exp.
<b>Soil:</b>	Mainly "Galestro" (Limestone) and "Arenaria" (Sandstone), with miscellaneous texture
<b>Vineyards age:</b>	17 years
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	6,660
<b>Harvest:</b>	Hand picked October the 5th
<b>Vinification:</b>	In stainless steel trunk-conic vats
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	17 days
<b>Ageing:</b>	16 months in french oak barrels (500 lt, 30% new)
<b>Finissage:</b>	5 months in concrete tanks
<b>Bottling:</b>	January 2021
<b>Available on the market:</b>	July 2021
<b>Production:</b>	6,200 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	2017
<b>Ageing potential:</b>	Over 20 years
<b>Key descriptors:</b>	Great elegance and freshness, wild berries and red fruit notes
<b>Food pairing:</b>	Pot roasts, game, mushrooms and seasoned cheese

