



CASTELLO DI
FONTERUTOLI

CASTELLO FONTERUTOLI 2023

It's the wine that represents the essence itself of Castello di Fonterutoli estate. It was a forerunner, in 1995, of Gran Selezione category; it's a Cru of Sangiovese coming from the best parcels surrounding the Fonterutoli hamlet, in the Castellina in Chianti municipality. The real "Château" of the estate.

Appellation: Chianti Classico Gran Selezione DOCG
Winery: Castello di Fonterutoli
Winery location: Fonterutoli - District of Castellina in Chianti (SI)
Grape varieties: 100% Sangiovese: 6 clones
+ 8 estate massal selections
Alcohol: 14,38% vol.
Total acidity: 5,91‰
Vineyards location: The best estate parcels in Castellina in Chianti, "Fonterutoli": 470 m (1,540 ft) a.s.l.; S, S/W exposure
Soil: "Alberese" and limestone, extremely rich in texture
Vineyards age: 25 - 35 years
Training system: Spur cordon-training and Guyot

Nr. of vines per hectare: 5,800 - 7,500
Harvest: Hand picked starting from September 22nd
Vinification: In stainless steel trunk-conic vats
Fermentation temperature: 26 - 28 °C
Period of maceration: 15 - 16 days
Ageing: 18 months in french oak barrels (500 lt, 50% new)
Finissage: 4 months in concrete tanks
Bottling: December 2025
Available on the market: October 2026
Production: 38,000 bottles
Formats: 375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt
First vintage: 1995
Ageing potential: Over 20 years
Key descriptors: Perfect combination of elegance, structure and mineral character

