

FONTERUTOLI
2014

Selected among Fonterutoli's 120 different parcels, after the master blend of its "big brother" Castello Fonterutoli. It's the main wine of the estate, since ever the category benchmark.

Appellation:	Chianti Classico DOCG
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	90% Sangiovese, 10% Malvasia Nera, Colorino and Merlot
Alcohol:	13,40% vol.
Total acidity:	6,00‰
Vineyards location:	5 different vineyard sites, altitude: 220 - 550 m. (722 - 1,804 ft) a.s.l.
Soil:	Limestone
Vineyards age:	10 - 30 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked from September 22nd
Fermentation temperature:	26 - 28° C
Period of maceration:	16 - 18 days
Aging:	12 months in small french oak barrels (225 and 500 lt / 40% new)
Bottling:	February 2016
Available on the market:	April 2016
Production:	400,000 bottles
Formats:	375 ml - 750 ml - 1,5 lt - 3 lt
First vintage:	Beginning 1900
Aging potential:	10 years and more
Key descriptors:	A well proportioned, elegant body, dark berry, fresh spice flavors, intense, smooth taste
Food pairing:	Great ability to pair: dark sauce pastas, BBQ, boiled meats with spicy sauces, aged cold cuts...



MARCHESI MAZZEI S.P.A. AGRICOLA

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C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.