

VICOREGIO 36 2023



The quintessence of our research on Sangiovese at Castello di Fonterutoli resides in an experimental vineyard, planted in ideal pedoclimatic conditions for Sangiovese: 36 different biotypes of Sangiovese, including 18 massal selections coming from our old vineyards. A cutting edge agronomical project creates a Cru that also embodies monovarietal and blend at the same time.

Appellation: Chianti Classico Gran Selezione DOCG
Winery: Castello di Fonterutoli
Winery location: Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties: 100% Sangiovese from 36 biotypes
Alcohol: 15,02% vol.
Total acidity: 5,52‰
Vineyards location: Castelnuovo Berardenga, "Vicoregio": 350 m (1,150 ft) a.s.l.; S/E, S, S/W exp.
Soil: "Alberese" Limestone and clay, very rich in texture
Vineyards age: 21 years
Training system: Spur cordon-training and Guyot
Nr. of vines per hectare: 5,800 - 6,660
Harvest: Hand picked starting from October the 4th

Vinification: 36 separate microvinifications
In french oak barrels (500 lt)
Fermentation temperature: 26 - 28° C
Period of maceration: 20 days
Malolactic and refining: 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: 15,200 bottles
Formats: 750 ml - 1,5 lt - 3 lt
First vintage: 2008 (IGT)
Ageing potential: Over 20 years
Key descriptors: Intensity, colour deepness, strong and bright bouquet

