



# CASTELLO DI FONTERUTOLI

CHIANTI CLASSICO DOCG 2016

## BACKGROUND

Castello di Fonterutoli, source of some of Italy's most prestigious Castello di Fonterutoli is an historic property embracing an entire tranquil, centuries-old hamlet just south of Castellina in Chianti, in the heart of Chianti Classico. The estate has been in the hands of the Mazzei family since 1435, covering 26 generations. This dynamic family has carefully safeguarded the inherent beauty and rich heritage of Fonterutoli, while implementing measures to ensure cutting-edge quality in the vineyards and cellars.

This Chianti Classico is sourced from 5 different estate vineyards ranging in 722 - 1,804 ft a.s.l. and 12-30 years in age.

## APPELLATION

Tuscany (Chianti Classico DOCG), Italy

## VARIETAL COMPOSITION

90% Sangiovese; 5% Merlot, 3% Malvasia Nera; 2% Colorino

## TERROIR & VINTAGE NOTES

The Mazzei's believe the name "Fonterutoli" derives from Latin origin, 'Fons Rutolae' or 'Fons Rutilant,' meaning clear spring. The area was chosen by the Etruscans to build villages near the water springs. An incredibly diverse area, Fonterutoli covers five main vineyard sites of different terroirs: Fonterutoli, Siepi, Le Ripe, Caggio and Belvedere.

Sangiovese finds itself particularly at home in these areas, which are planted at altitudes varying between 750 and 1,800 feet above sea level, at south and southwest exposure. The rocky limestone and sandstone soil structure, high density planting ( avg. 7,000 plants per hectare) and low yields of less than 40 hectoliters per hectare result in the production of complex, elegant and powerful wines.

## WINEMAKING

Grapes are hand picked in Septmeber and fermented in in temperature-controlled tanks at 79-82 °F. Maceration occurs for 16-18 days.

## AGEING

12 months in French oak barrels (225 and 500 lt / 40% new). The wine is bottle aged for 3 months before release.

## TASTING NOTES

A well-proportioned, elegant body, dark berry, fresh spice flavors, intense, and smooth taste.

**WINEMAKER**  
Mazzei Family

## TECHNICAL DATA

Alcohol  
13.5%  
Acidity  
TA: 5.9%



CASTELLO DI  
FONTERUTOLI



**92** JAMES SUCKLING  
POINTS September 2018

**90** PTS WINE SPECTATOR 4/19  
**90** PTS WINE ADVOCATE 10/18  
**90** PTS VINOUS 2/19



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections



TAUB FAMILY  
SELECTIONS