



WINEMAKER
Mazzei Family

TECHNICAL DATA

Alcohol
14.4%

Acidity
TA: 6.1%

CASTELLO DI FONTERUTOLI

CASTELLO DI FONTERUTOLI CHIANTI CLASSICO RISERVA GRAN SELEZIONE DOCG 2015

BACKGROUND

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.

“Gran Selezione,” the newest designation, requires only estate grown fruit, stricter technical and sensory parameters and minimum 30 months aging. This “château” wine represents a culmination of the continual research of the diversity in the Fonterutoli estate vineyards, combining juice from 50 different vineyard parcels and 36 biotypes of Sangiovese.

APPELLATION

Tuscany, Italy

VARIETAL COMPOSITION

92% Sangiovese, 8% Malvasia Nera and 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

36 biotypes of Sangiovese are hand-harvested from 50 different vineyard parcels within Castello di Fonterutoli. Vineyards are composed of alberese and galestro (limestone) soils and are at an altitude of 1,804 feet, one of the highest in Chianti Classico. All parcels are managed, harvested, vinified and aged separately. The vinification process includes 120 separate fermentations.

AGEING

Aged for 20 months in small French oak barrels (225 and 500 liter – 60% new). The wine is bottle aged for 9 months before release.

TASTING NOTES

Deep ruby red in color. On the nose, complex aromas with notes of wild flowers, fresh black cherries, licorice, and a hint of vanilla. Well-structured palate, with fine tannins, firm acidity and a smooth, elegant finish.



CASTELLO DI
FONTERUTOLI



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