



CASTELLO DI FONTERUTOLI

MIX 36 TOSCANA 2011

BACKGROUND

Castello di Fonterutoli, source of some of Italy's most prestigious wines, 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 for 26 generations. The Mazzei's have been producing wine at Castello di Fonterutoli since 1435. This dynamic family has carefully safeguarded the inherent beauty and rich heritage of Fonterutoli, while simultaneously implementing measures to ensure cutting-edge quality in the vineyards and cellars.

At Fonterutoli, there are 36 Sangiovese biotypes grown, including 18 massal selections exclusive to the estate. To preserve the unique qualities of each type, the Mazzei family micro-vinifies each separately, then blends them into their Mix 36 cuvée, an arduous, technically challenging process that produces breathtaking results.

APPELLATION

Tuscany, Italy

VARIETAL COMPOSITION

100% Sangiovese

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

A mix of 36 distinct Sangiovese biotypes. Grapes were hand harvested beginning of October, then fermented in temperature-controlled tanks at 79-82°F. The wine underwent 15 days of maceration.

AGEING

Aged for 18 months in French Oak barrels (500lt), then placed in concrete tanks for a final 4 months. The wine is bottle aged for 11 months before release.

TASTING NOTES

The wine takes on a deep ruby color. On the nose, complex aromas of fresh red berries. On the palate, extremely elegant with red fruit notes and a persistent finish.



CASTELLO DI
FONTERUTOLI

MIX
36

WINERY: CASTELLO DI FONTERUTOLI . SOIL: ROCKY AND RICH IN LIMESTONE . NUMBER OF VINES PER ACRE: 9,700. GRAPE VARIETY: 100% SANGIOVESE FROM 36 DIFFERENT BIOTYPES . YIELD: 1.76 LB PER VINE . HARVEST: OCTOBER 8TH VINIFICATION TANK: V62 . FERMENTATION AND MACERATION: 14 DAYS USING NATURAL YEASTS AND THE PUNCHING DOWN METHOD. AGING: 92 MONTHS IN FRENCH OAK BARRELS OF 500 LITERS . MALOLACTIC FERMENTATION: SPONTANEOUS IN THE BARREL . FILTRATION: NONE

MAZZEI
1435

93 WINE ADVOCATE
POINTS October 2015

93 PTS WINE ENTHUSIAST 8/15
93 PTS JAMES SUCKLING 8/15
92 PTS WINE SPECTATOR 10/15
90 PTS VINOUS 9/15

WINEMAKER
Mazzei Family

TECHNICAL DATA

Alcohol
14.8%
Acidity
TA: 6.15%



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