



**WINEMAKER**  
Mazzei Family

**TECHNICAL DATA**

Alcohol  
14.2%  
TA: 6.7%

# CASTELLO DI FONTERUTOLI

SIEPI TOSCANA 2017

## 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.

Castello di Fonterutoli lies just south of Castellina in Chianti Classico. Siepi is indicated as a Toscana IGT wine, due to half of its blend being Merlot. In fact, the Mazzei's were one of the first producers to plant Merlot in Chianti Classico. This wine is harvested from 6 hectares in the Siepi vineyard, one of the estate's best parcels. It's also one of the oldest vineyards in Italy, with the first recording of its existence in 1435.

## APPELLATION

Tuscany, Italy

## VARIETAL COMPOSITION

50% Sangiovese, 50% Merlot

## 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 from the Siepi vineyard are hand harvested from vines aged 18 - 31 years. Separate fermentations for each variety occurs in stainless steel tanks at 7 to 14 day, followed by a maceration period of 14 days for Merlot, 18 for Sangiovese.

## AGEING

70% of the wines are aged in new French barriques (Merlot: 18 months; Sangiovese: 16 months), then blended and aged an additional 4 months in concrete tanks. The wine is bottle aged for 4 months before release.

## TASTING NOTES

Deep ruby red color with purple highlights. On the nose, intense aromas of ripe blackberries and dark cherries, accented by notes of mint and wild herbs. Highly concentrated palate, with sweet, dense tannins and a lush, velvety texture; dark berry fruit flavors mingle with notes of toast and spice.



CASTELLO DI  
FONTERUTOLI



94-95

POINTS

JAMES SUCKLING

September 2018



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