

Decanter World Wine Awards

THIS IS TO CERTIFY THAT

Fonterutoli 2008
Chianti Classico, Italy

IS HEREBY AWARDED

Silver



2011

A handwritten signature in black ink, appearing to read 'Steven Spurrier', is written over a horizontal line.

STEVEN SPURRIER, CHAIRMAN

Castello di Fonterutoli 2008 Chianti Classico

Produced with Sangiovese and a small amount of Malvasia Nera, Colorino and Merlot, it is characterized by a balance of elegance and complexity, which make this wine a magnificent example of the “terroir”.



Appellation: Chianti Classico Docg

Winery location: Loc. Fonterutoli - Commune of Castellina in Chianti (Si)

Grape variety: 90 % Sangiovese; 5% Malvasia Nera, Colorino; 5% Merlot

Alcohol: 13,80% vol

Total Acidity: 5,8 ‰

Vineyards location: Fonterutoli: 450 m (1,476 ft) a.s.l.; west - southwestern exposure

Belvedere: 300 m (920 ft) a.s.l.; southeastern - southwestern exposure

Soil: Limestone

Vineyards age: 10 - 23 years

Training system: Spur cordon-training and Guyot

Nr. of vines per hectare: 4,500 - 7,600

Harvest: Hand picked from September 18th (Sangiovese); from September 22nd (Malvasia Nera e Colorino); from September 3rd (Merlot)

Fermentation temperature: 28° - 30° C

Period of maceration: 16 - 18 days

Aging: 12 months in small french oak barrels (225 lt / 40% new)

Bottling: February 2010

Available on the market: April 2010

Production: 320,000 bottles

Formats: 375 ml - 750 ml - 1,5 lt

First vintage: beginning 1900