



CASTELLO DI
FONTERUTOLI

POGGIO BADIOLA 2022

It comes from vineyards located at a great altitude in the heart of the Chianti Classico region, around a Romanesque church dating back to the 10th century. It uniquely combines the freshness and elegance of Sangiovese with the soft structure of Merlot.

Appellation:	Toscana IGT
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	70% Sangiovese, 30% Merlot
Alcohol:	13,50% vol.
Total acidity:	5,30‰
Vineyards location:	Le Ripe vineyard, alt.: 450 - 510 m. (1,476 - 1,673 ft) a.s.l.
Soil:	Rocky - coming from decomposed limestone and sandstone
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	5,500 - 7,200
Harvest:	Hand picked from September 1st
Fermentation temperature:	26 - 28° C
Period of maceration:	12 - 15 days
Ageing:	In american small oak barrels (225 lt) for 10 months
Bottling:	May 2024
Available on the market:	June 2024
Formats:	750 ml - 1,5 lt
First vintage:	1994
Key descriptors:	Elegant, fresh red berry flavors, velvety, aromatic and supple

