



2021 CASTELLO FONTERUTOLI CHIANTI CLASSICO GRAN SELEZIONE DOCG

Established in 1435, the Mazzei family is one of Tuscany's oldest wine dynasties and they have been cultivating vineyards and crafting fine wine for over 600 years in Fonterutoli in the heart of Chianti Classico. Leading the portfolio today are the Marchesi Mazzei, brothers Francesco and Filippo, as well as Filippo's son Giovanni, the 25th generation. All the estates are farmed with a commitment to reducing environmental impact and fostering sustainability. From their state-of-the-art low-impact, gravity fed cellar to their massal selections and clonal research, the current generation pursues innovation that elevates their wines and protects their ecosystem. This balance of preservation and evolution is rooted in the Castello di Fonterutoli, the historic family seat.

Castello Fonterutoli is the essence of the Castello di Fonterutoli estate. It was a forerunner, in 1995, of the Gran Selezione category – a cru of Sangiovese using multiple clones and massal selections of the grape, some of which are unique to the estate, and coming from parcels around Fonterutoli in Castellina in Chianti.

VINTAGE NOTES

The 2021 harvest was smaller than average due to minimal winter precipitation. Spring brought adequate rainfall. A long, hot summer with good diurnal temperature swings lead to a rewarding harvest of grapes with thick skins and well-ripened phenols, which produced rich wines with superior structure balanced with freshness.

TECHNICAL DETAILS

Appellation: Chianti Classico Gran Selezione

Composition: 100% Sangiovese (6 clones + 8 estate massal selections)

Vineyards: best estate parcels around Fonterutoli; average vine age is 25-35 years

Elevation: 1540 feet (470 m), South, Southwest exposure

Soil: Alberese and Limestone, extremely rich in texture

Maturation: 18 months in French oak barrels (500L 50% new) followed by 4 months in concrete tanks

Alcohol: 14%

Pack: 6/750ML

TASTING NOTES

Bold, dark fruit is accessorized with red plum, citrus peel and subtle spices, which delivers the ideal combination of elegance, structure and minerality. Pairs well with aged cheeses, truffled pasta or egg dishes, hearty stews and braised game meats.