



2016 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 lowimpact, 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

Generally considered an outstanding vintage, 2016 started with a mild and rainy winter and spring. Budbreak proceeded normally and the summer was warm without overly hot weather. From August through the end of harvest, large temperature swings between day and night created the ideal conditions for ripening and the development of aromas. Uniformly excellent grapes yielded harmonious, powerful and layered wines.

TECHNICAL DETAILS

Appellation: Chianti Classico Gran Selezione DOCG

Composition: 92% Sangiovese (14 selections), 8% Malvasia Nera and Colorino

Vineyards: Fonterutoli vineyards, Castellina in Chianti

Elevation: 1540 feet (470 m)

Soil: Alberese and limestone, extremely rich in texture

Maturation: 20 months, French oak barrels (60% new); 4 months in concrete tanks

Alcohol: 14.4% Pack: 6/750ML