



CASTELLO DI
FONTERUTOLI

2021 Fonterutoli Chianti Classico DOCG
CHIANTI

APPELLATION Chianti Classico
DOCG

VARIETAL COMPOSITION
90% Sangiovese, 5% Colorino, 5% Malvasia
Nera

SUSTAINABILITY Customized
organic practices that focus on soil health,
preservation of biodiversity and reduce
use of copper while absorbing 5x more
CO2 than is expressed out. EQUALITAS
certified, vegan.

AGING 12 months in French oak barrels;
45 days in concrete tanks

*“Notes of raspberries and cherries with red licorice, dried
orange peel and spices. Medium- to full-bodied with meaty
structure. Tannins are wide and velvety with a juicy, red-
fruited mid-palate.”*

— JAMES SUCKLING

Established in 1435, the Mazzei family is one of Tuscany’s oldest wine dynasties,
cultivating vineyards and crafting fine wine for over 600 years in Fonterutoli in the heart
of Chianti Classico.

This Chianti Classico comes from different parcels and truly represents the family’s estate
vineyards. The “younger brother” of Castello Fonterutoli Gran Selezione, this flagship
Chianti Classico is a benchmark for the category.

PRICE



93 POINTS

JAMESSUCKLING.COM