

## **MAZZEI** **2016 Fonterutoli Chianti Classico**

### **Appellation**

Chianti Classico DOCG

### **Winery**

Castello di Fonterutoli

### **Winery location**

Loc. Fonterutoli - Commune of Castellina in Chianti (SI)

### **Grape varieties**

90% Sangiovese, 10% Malvasia Nera, Colorino and Merlot

### **Alcohol**

13,40% vol.

### **Total acidity**

6,00‰

### **Vineyards location**

5 different vineyard sites, altitude: 220 - 550 m. (722 - 1,804 ft) a.s.l.

### **Soil**

Limestone

### **Vineyards age**

10 - 30 years

### **Training system**

Spur cordon-training and Guyot

### **Nr. of vines per hectare**

4,500 - 7,500

### **Harvest**

Hand picked from September 22nd

### **Fermentation temperature**

26 - 28° C

### **Period of maceration**

16 - 18 days

### **Aging**

12 months in small french oak barrels (225 and 500 lt / 40% new)

### **Bottling**

February 2016

### **Available on the market**

April 2016

### **Production**

400,000 bottles

### **First vintage**

Beginning 1900

### **Aging potential**

10 years and more

### **Key descriptors**

A well proportioned, elegant body, dark berry, fresh spice flavors, intense, smooth taste

### **Food pairing**

Great ability to pair: dark sauce pastas, BBQ, boiled meats with spicy sauces, aged cold cuts...