



CASTELLO DI  
FONTERUTOLI

3 Crus, 3 UGA, 3 Gran Selezione



## CASTELLO DI FONTERUTOLI

Property of the Mazzei family since 1435, Castello di Fonterutoli stretches across 650 hectares of rolling Tuscan countryside in the heart of the Chianti Classico area, taking in 7 areas under vine that cover a total of 110 hectares.

The seven vineyard zones are themselves broken down into 114 lots which lie at an altitude of between 220 and 570 metres above sea level.

Vineyard cultivation is entirely manual, all the way up to and including the grape harvest, with vine care solutions tailored to each plot.

A centuries-old acquaintance with this territory, combined with more than half a century of research, has allowed the family to base the range on 36 biotypes of Sangiovese, 18 of which are mass selections exclusive to Castello di Fonterutoli.

No other Chianti Classico winery can boast this level of biotype diversity.

6 CENTURIES OF  
EXPERTISE

50 YEARS OF  
SANGIOVESE  
RESEARCH

110 HECTARES OF  
VINEYARDS

350 METERS OF  
ALTITUDE  
GRADIENT

7 TERROIRS

114 PARCELS

36 BIOTYPES OF  
SANGIOVESE  
OF WHICH  
18 MASSAL SELECTIONS  
COMING FROM OUR OLD VINEYARDS



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## CASTELLO DI FONTERUTOLI

Since more than six hundred years, the Mazzei family produces unique wines with spirit and passion renewed from generation to generation. The family intend to enhance their expressive potential through the application of its winemaking expertise, while respecting the unique characteristics of each of these splendid "terroirs".

The philisophy residing at Fonterutoli aims to promote local vine varieties as an expression of the identity of the region, in respect of diversity and nature, via sustainable agriculture and improvements mindfull of the delicate hydro-geologic balance, in order to prevent soil erosion and maximize water reserves in the region.

Marchesi Mazzei at Fonterutoli absorbs a total of 3.694 tons of CO<sub>2</sub> against 2.450 emissions, with a carbon footprint in favour of the environment of 1.243 tons of CO<sub>2</sub>.

Furthermore, starting from 2021, Marchesi Mazzei has obtained the Equalitas certification for Castello di Fonterutoli.





TUSCANY

Chianti  
Classico



☉ FLORENCE



Starting from July 1<sup>st</sup> 2023, with the release of vintage 2020, the **Additional Geographical Units (UGA)** are operative.\*

*"The territory makes the difference" - affirms the President of the Consortium, Giovanni Manetti - "Wine reflects the territory like a photographic image and this is why it is so important to preserve its environmental context and landscape, and be able to tell the consumer about it".*

The objectives of the amendment are:

- to strengthen communication of the wine-territory combination
- to increase quality in terms of identity and territoriality
- to allow consumers to know where the grapes come from
- to stimulate demand by differentiating supply

\*In 2026 other 3 UGA will come into effect: Vagliagli, Lamole and Montefioralle.





# Complexity through diversity

Historically, the vineyards of Castello di Fonterutoli lie on the territory of three conterminous Municipalities: Castellina in Chianti, Castelnuovo Berardenga and Radda in Chianti.

## BADIOLA

Radda in Chianti

Parcels:

Badiola (570 m / 1870 ft a.s.l.)  
Trebbio (490 m / 1610 ft a.s.l.)

## FONTERUTOLI

Castellina in Chianti

Parcels:

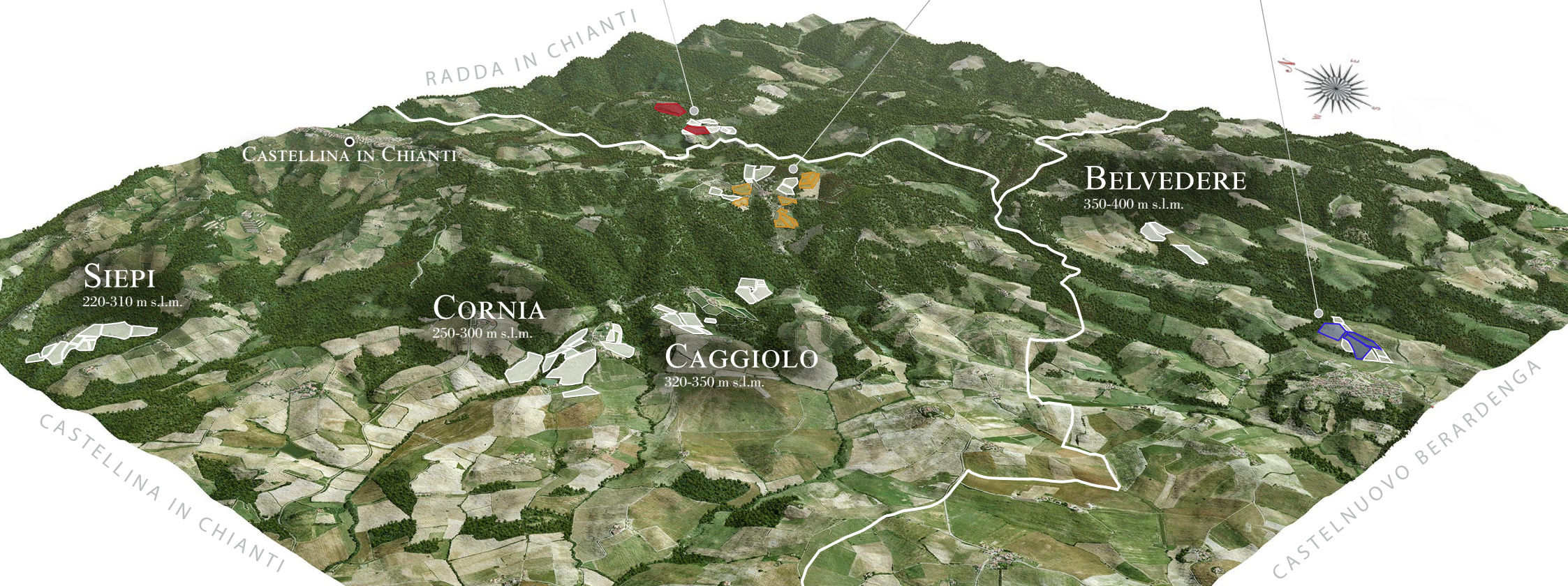
Valacchi (560 m / 1835 ft a.s.l.)  
Sant'Antonio (450 m / 1475 ft a.s.l.)  
Erticina (510 m / 1675 ft a.s.l.)  
Cantina (480 m / 1575 ft a.s.l.)  
Villa (490 m / 1607 ft a.s.l.)

## VICOREGIO

Castelnuovo Berardenga

Parcels:

Vicoregio (330 m / 1080 ft a.s.l.)





Since the 2017 vintage the Mazzei family decided to be ahead of the times focusing its attention on the peculiarities of their terroirs to create 3 Chianti Classico Gran Selezione.

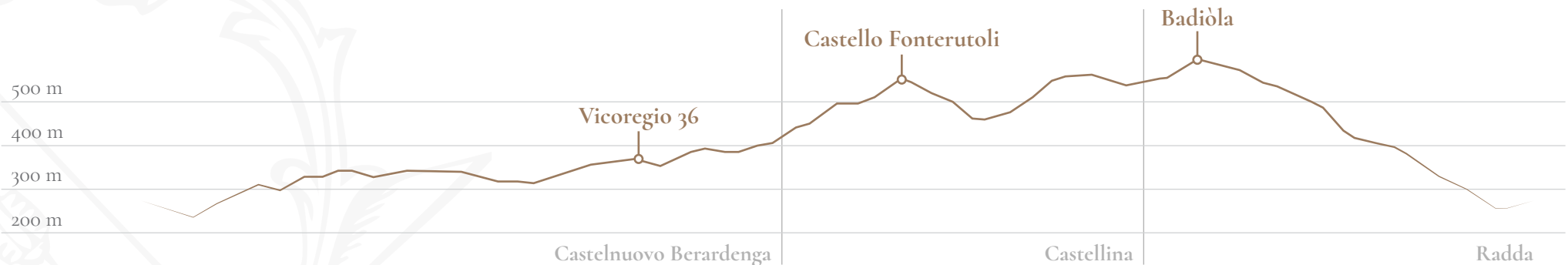


## CASTELLO FONTERUTOLI

## VICOREGIO 36

## BADIÒLA

	<b>UGA</b>	Castellina	Castelnuovo Berardenga	Radda
	<b>Exposure</b>	S, S/W	S/E, S	S/E, S/W
	<b>Altitude</b>	470 m a.s.l.	330 m a.s.l.	570 m a.s.l.
	<b>Soil</b>	Limestone rocky soil lots of chalk very rich in background	mix of Limestone good component of Clay abundant chalky structure	mostly Schist and Sandstone



### Castello Fonterutoli microclimate

Very balanced thanks to the combination of the fresher medium-high hilly area climate and the vineyards location, facing the Val d'Elsa, warmer area able to mitigate the above site.

Large range of temperatures between the day and the night, due to the contrast between the day heat and the fresh currents blowing from the woods overlooking the vineyards during the night.

### Vicoregio 36 microclimate

This vineyard is located on a whole-day very well radiated plateau and it is characterized by huge day/night temperature fluctuations.

In the summer days temperatures are slightly above the average in the area; in the night the minimum average temperatures are 2,5 °C lower than in the other Estate plots. This temperature decrease is due to the ventilated channel that forms during the night.

### Badiòla microclimate

Located on the high hills, in the internal area of Chianti Classico which in the summer time benefits from fresh currents.

The average temperatures recorded at Badiola are the lowest of the whole Estate, with consequent delay in the sprouting phase, later ripening and harvest around mid-October.



## Vintage 2020

The winter of 2020 was cold with moderate rainfall. It was followed by a cool spring with sufficient and well-distributed rainfall, and a long, hot summer with significant temperature fluctuations between day and night. These favorable conditions allowed for an ideal completion of the grape maturation process, which was also in excellent condition from a phytosanitary defense perspective.

The climatic pattern of consistent temperatures and well-spaced rainfall resulted in a highly satisfying harvest, marked by the excellent quality of the grapes. Thanks to their thick skins and optimal phenolic ripening, the grapes which combine fullness and structure with balance and freshness.

### Castello Fonterutoli

Begin of the harvest: September the 23<sup>rd</sup>

End of the harvest: October the 2<sup>nd</sup>

### Vicoregio 36

Begin of the harvest: October the 1<sup>st</sup>

End of the harvest: October the 5<sup>th</sup>

### Badiòla

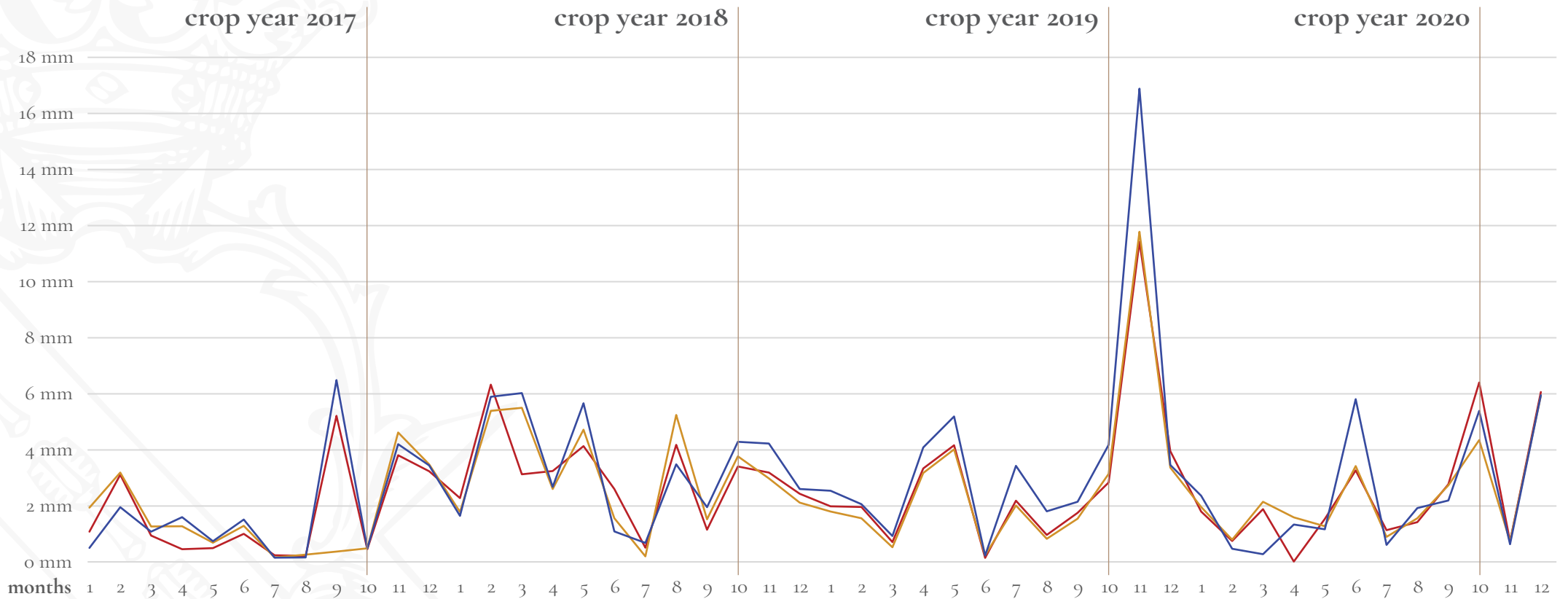
Begin of the harvest: October the 6<sup>th</sup>

End of the harvest: October the 6<sup>th</sup>





# Average monthly rainfall trend in Gran Selezione areas between 2017 and 2020



- Vicoregio area
- Fonterutoli area
- Badiola area

## Yearly rainfall sum:

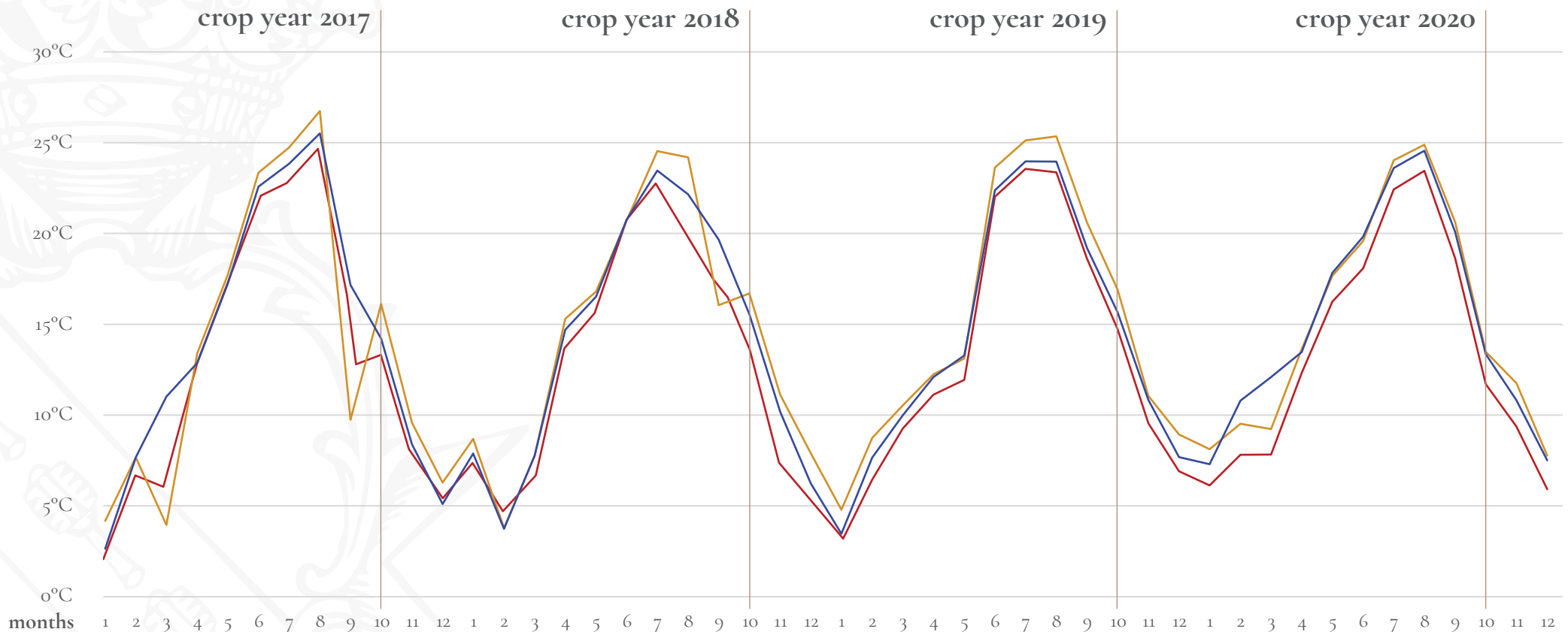
2017: 617 mm  
 2018: 1,152 mm  
 2019: 420 mm  
 2020: 350 mm

## Rainfall sum between 1/4 and 30/9:

2017: 224 mm  
 2018: 481 mm  
 2019: 1,177 mm  
 2020: 851 mm



# Average monthly temperatures trend in Gran Selezione areas between 2017 and 2020



- Vicoregio area
- Fonterutoli area
- Badiola area

## Yearly average temperatures sum:

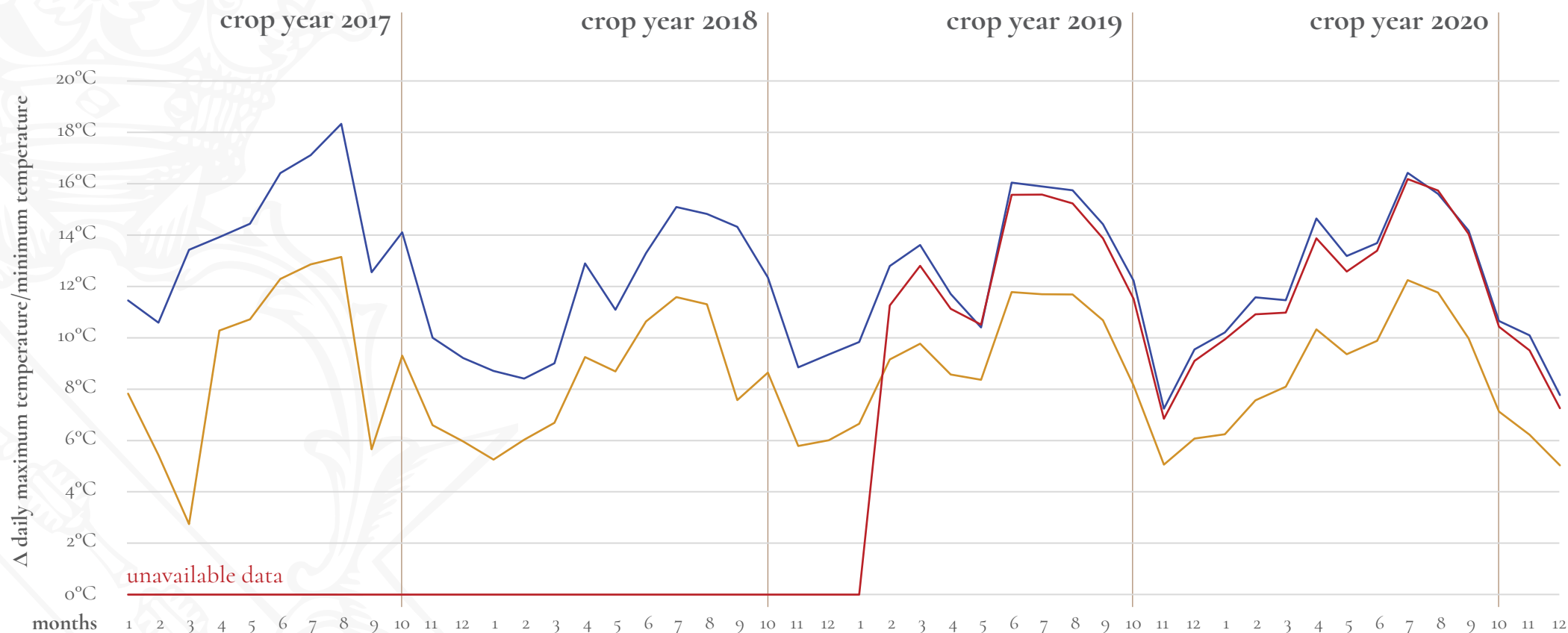
2017: 5,304 °C  
 2018: 5,315 °C  
 2019: 5,223 °C  
 2020: 5,306 °C

## Average temperatures sum between 1/4 and 30/9:

2017: 3,712 °C  
 2018: 3,673 °C  
 2019: 3,517 °C  
 2020: 3,573 °C



# Monthly day/night temperature range in Gran Selezione areas between 2017 and 2020



- Vicoregio area
- Fonterutoli area
- Badiola area

### Average temperature range:

Fonterutoli: 8,57 °C  
 Vicoregio: 12,47 °C  
 Badiola: 12,09 °C

### Yearly average temperature range day/night:

Fonterutoli 2017: 8,56 °C	Vicoregio 2017: 13,46 °C	Badiola 2017: –
Fonterutoli 2018: 8,12 °C	Vicoregio 2018: 11,51 °C	Badiola 2018: –
Fonterutoli 2019: 8,97 °C	Vicoregio 2019: 12,45 °C	Badiola 2019: 12,13 °C
Fonterutoli 2020: 8,65 °C	Vicoregio 2020: 12,45 °C	Badiola 2020: 12,06 °C





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# CASTELLO FONTERUTOLI 2020

Chianti Classico Gran Selezione DOCG

UGA: Castellina

## Gran Selezione *since 1995*



Grape varieties:	100% Sangiovese: 6 clones + 8 estate massal selections
Alcohol:	14.00% vol.
Total Acidity:	5.70‰
Vineyards age:	25-35 years
Nr. of vines per ha:	5,800 - 7,500
Vinification:	in stainless steel trunk-conic vats
Ageing:	18 months in french oak barrels (500 lt, 50% new)
Finissage:	4 months in concrete tanks
Production:	56,600 bottles
Formats:	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt
Key Descriptors:	elegance, structure and mineral character

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## VICOREGIO 36 2020

Chianti Classico Gran Selezione DOCG

UGA: Castelnuovo Berardenga



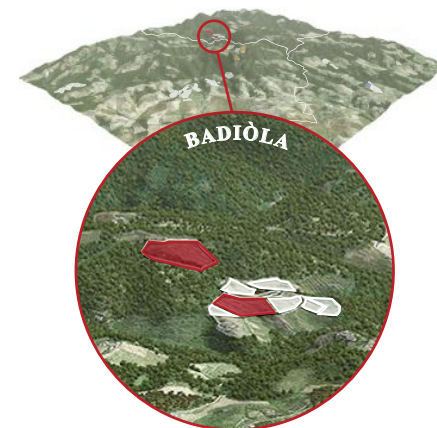
### A Gran Selezione made of 36 biotypes of Sangiovese

Grape varieties:	100% Sangiovese from 36 biotypes
Alcohol:	14.50% vol.
Total Acidity:	5.70‰
Vineyards age:	18 years
Nr. of vines per ha:	5,800 - 6,660
Vinification:	in french oak barrels (500 lt)
Ageing:	18 months in french oak barrels (500 lt, 50% new)
Finissage:	4 months in concrete tanks
Production:	13,900 bottles
Formats:	750 ml - 1,5 lt - 3 lt
Key Descriptors:	intensity, colour deepness, strong and bright bouquet

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## BADIÒLA 2020

Chianti Classico Gran Selezione DOCG

UGA: Radda

### High altitude Gran Selezione



<b>Grape varieties:</b>	100% Sangiovese: 3 clones + 3 estate massal selections
<b>Alcohol:</b>	13.00% vol.
<b>Total Acidity:</b>	6.30‰
<b>Vineyards age:</b>	19 years
<b>Nr. of vines per ha:</b>	6,660
<b>Vinification:</b>	in stainless steel trunk-conic vats
<b>Ageing:</b>	16 months in french oak barrels (500 lt, 30% new)
<b>Finissage:</b>	5 months in concrete tanks
<b>Production:</b>	7,500 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>Key Descriptors:</b>	elegance and freshness, wild berries and red fruit notes

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MAZZEI  
1435