



Technical Information

Style: Still, Red

Varietal(s): 100% Sangiovese

ABV (%): 14.5

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 5.89

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: no

Vineyard & Viticulture Practice

Castello Fonterutoli Chianti Classico Gran Selezione 2022 is sourced from the estate's best parcels in Castellina in Chianti, within Fonterutoli. The vineyards sit at 470 metres above sea level, with south and south-west exposures. Soils are based on Alberese and limestone, with an extremely rich texture that supports structure, mineral character and longevity. Vines are 25 to 35 years old, trained by spur cordon and Guyot, and planted at 5,800 to 7,500 vines per hectare.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 11104 2

Bottle Weight (g): 1600

Bottle Dimension (mm): H301, Dia78

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 1000

Case Dimension (mm): L246 x W312 x H165

Vintage Notes

The 2022 vintage was shaped by a mild, dry winter and limited rainfall. Spring temperatures rose gradually, supporting consistent vegetative growth, while hot and dry conditions continued through flowering and fruit set. The particularly dry summer thickened grape skins and helped the fruit retain integrity during ripening. Low rainfall reduced production volume, but grape health was strong. Harvest ran from 1 September to 6 October and the vintage was evaluated as good.

Vinification

The grapes were hand-picked from 16 September and vinified in stainless steel truncated-cone vats. Fermentation took place at 26 to 28°C, with maceration lasting 15 to 16 days to extract structure, colour and aromatic complexity. The wine was aged for 18 months in 500-litre French oak barrels, 50% new, followed by four months of finishing in concrete tanks. Bottling took place in December 2024.

Tasting Notes

Vintage 2022 combines elegance, structure and mineral character. The palate is refined and composed, with concentrated red and dark fruit, savoury detail and a firm mineral line. Medium to full-bodied, it shows depth without heaviness, supported by polished tannins and integrated oak. The finish is long, structured and precise, reflecting the limestone-rich soils and high-quality Castellina in Chianti parcels.

Food Pairing

Pair with game, stews, braised beef, roast lamb, porcini mushrooms, aged Pecorino, mature cheeses or savoury Tuscan meat dishes.