



Technical Information

Style: Still, Red

Varietal(s): 90% Sangiovese, 5% Malvasia Nera, 5% Colorino

ABV (%): 13.5

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 5.58

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

Fonterutoli Chianti Classico 2023 is sourced from seven different vineyard sites, ranging from 220 to 570 metres above sea level. The soils are varied and complex, mainly limestone and marl, with rich textures that support structure, freshness and terroir definition. Vines are 18 to 38 years old, trained by spur cordon and Guyot, and planted at 4,500 to 7,500 vines per hectare. This range of sites gives the wine balance, aromatic depth and classic Chianti Classico character.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 12105 8

Bottle Weight (g): 1300

Bottle Dimension (mm): H301, Dia76

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 820

Case Dimension (mm): L246 x W312 x H165

Vintage Notes

2023 began with a mild, dry winter, followed by a rainy spring with initially below-average temperatures that rose quickly. Budbreak began around 10 April and flowering on 1 June, supported by rain and warmer conditions. As summer progressed, rainfall stopped and temperatures increased, helping thicken grape skins and increase berry volume. Despite early-season rainfall, timely vineyard work and careful monitoring delivered an excellent harvest with good-quality grapes.

Vinification

The grapes were hand-picked from 11 September. Fermentation took place at 26 to 28°C, followed by 16 to 18 days of maceration to build structure, colour and aromatic depth. The wine was aged for 12 months in 225 and 500-litre French oak barrels, then finished for 30 to 45 days in concrete tanks. Bottling took place in May 2025, preserving freshness while integrating oak and tannin.

Tasting Notes

Fonterutoli Chianti Classico 2023 shows dark berry and fresh spice aromas. The palate is well proportioned and elegant, with smooth texture, lively freshness and balanced structure. Medium-bodied, it combines ripe fruit with savoury spice and refined tannins, giving the wine both approachability and classic Chianti Classico definition. The finish is intense, smooth and persistent, with fruit and spice held in balance.

Food Pairing

Pair with pasta in tomato sauces, barbecued meats, boiled meats with spicy sauces, roast pork, tomato-based dishes, grilled vegetables or aged cheeses.