Castello di Fonterutoli

Fonterutoli Philip

2022

Tuscany, Italy

Technical Information

Style: Still, Red

Varietal(s): 100% Cabernet Sauvignon

ABV (%): 13.5

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 5.5

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

Philip 2022 is sourced from vineyards in Fonterutoli, Castellina in Chianti, and Belguardo, Montebottigli. Vineyard altitudes range from 50 to 310 metres above sea level, with south to south-west exposure. Soils vary by estate: Fonterutoli is mainly limestone, while Belguardo is mainly sandstone. Vines are 15 to 25 years old, trained by spur cordon and planted at 6,600 to 7,200 vines per hectare. This combination gives the wine ripeness, freshness and Tuscan coastal depth.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 22108 6

Bottle Weight (g): 1300

Bottle Dimension (mm): H280, Dia86

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 830

Case Dimension (mm): L263 x W290 x H180

Vintage Notes

The 2022 vintage had a mild winter with scarce rainfall, followed by gradually warming spring conditions that encouraged steady vine growth. Sangiovese budbreak began around 10 April, while flowering started around 16 May. A dry, hot summer thickened grape skins and helped the fruit withstand ripening, though yields were reduced by low rainfall. The grapes were healthy at harvest, which ran from 1 September to 6 October. The vintage was rated good.

Vinification

The grapes were hand-picked from 16 September at Fonterutoli and from 23 September at Belguardo. Fermentation took place at 25 to 27°C. Maceration lasted 13 days for the Fonterutoli fruit and 15 days for the Belguardo fruit, supporting structure and fruit definition. The wine was aged for 18 months in 225-litre French and American oak barrels, 30% new, before bottling in May 2025.

Tasting Notes

Philip 2022 is full, ripe and intriguing, with a rounded body and a polished, structured palate. Dark fruit and savoury notes are supported by oak-derived spice and a fresh line that keeps the wine balanced. Medium to full-bodied, it combines Tuscan fruit concentration with Cabernet-style depth and smooth texture. The finish is long, fresh and pleasingly persistent, with fruit, spice and structure held in balance.

Food Pairing

Pair with game stews, aged cheeses, blue cheese, spiced dishes, roast beef, grilled lamb, slow-cooked pork, mushroom dishes or rich tomato-based sauces.