

Castello di Fonterutoli

Fonterutoli Poggio Badiola Toscana 2022

Tuscany, Italy



Technical Information

Style: Still, Red

Varietal(s): 70% Sangiovese, 30% Merlot

ABV (%): 13.5

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 5.3

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

Poggio Badiola 2022 comes from the Le Ripe vineyard, planted at 450 to 510 metres above sea level. The soils are rocky, derived from decomposed limestone and sandstone, supporting drainage, freshness and aromatic definition. Vines are trained using spur cordon and Guyot systems, with a planting density of 5,500 to 7,200 vines per hectare. The altitude and rocky soils contribute to a fresh, supple and elegant Tuscan red wine with lifted red-fruit character.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 51115 6

Bottle Weight (g): 1210

Bottle Dimension (mm): H300, Dia75

Type of Closure: Screw Cap

Case Size: 6X75CL

Case Weight (g): 750

Case Dimension (mm): L246 x W312 x H165

Vintage Notes

2022 was marked by a mild winter with limited rainfall. Spring temperatures gradually increased, supporting steady vegetative growth, while hot, dry conditions continued through flowering and fruit set. The dry summer thickened grape skins and helped the fruit withstand ripening conditions, although yields were reduced by low rainfall. Grapes were healthy at harvest, which ran from 1 September to 6 October.

Vinification

The grapes were hand-picked from 1 September. Fermentation took place at 26 to 28°C, with maceration lasting 12 to 15 days to extract colour, aroma and structure. The wine was aged for ten months in 225-litre American oak barrels, adding gentle spice, texture and roundness while preserving the fresh red-fruit profile. Bottling took place in May 2024.

Tasting Notes

Poggio Badiola 2022 is elegant and fresh, with red berry aromas and a refined, aromatic profile. The palate is supple and velvety, combining juicy fruit with gentle oak-derived spice and a smooth texture. Medium-bodied and approachable, it offers a polished expression of Tuscan red wine with balance and freshness. The finish is clean, rounded and fruit-led, making it highly versatile for restaurant and by-the-glass listings.

Food Pairing

Pair with cured meats, pizza, pasta with meat or game sauce, grilled tuna, large grilled fish, pot roast, roast vegetables or semi-hard cheeses.