

COUNTRY Italy
REGION Tuscany
GRAPES 70% Sangiovese, 30% Merlot

APPELLATION
NOTABLE

Toscana IGT
 Vegan  Gluten Free

DESCRIPTION

Castello di Fonterutoli, one of Italy's most prestigious wine producers, is situated on a historic property embracing an entire tranquil, centuries-old hamlet just south of Castellina in Chianti. The estate has been in the hands of the Mazzei family since 1435 and is today led by Lapo Mazzei and his sons, Francesco and Filippo. This dynamic family has carefully safeguarded the inherent beauty and rich heritage of Fonterutoli, while simultaneously implementing measures to ensure cutting-edge quality in the vineyards and cellars. The spectacular Fonterutoli property today comprises 470 hectares, of which 79 hectares are devoted to four distinct vineyard sites: Fonterutoli, Siepi, Badiola and Belvedere. The Sangiovese grape finds itself particularly at home in these four areas, which are planted at altitudes varying between 750 and 1,640 feet above sea level, at south and southwest exposure. The rocky limestone and sandstone soil structure, high density planting (7,000 plants per hectare) and low yields of less than 40 hectoliters per hectare result in the production of complex, elegant and powerful Sangiovese wines. Badiola takes its name from the Badia or ancient Romanesque church erected in the medieval times which is located on the property. The image of the Badia can be found on the label.

VINIFICATION

Grapes are hand-harvested and then fermented in temperature-controlled stainless steel tanks at 75-84°F. The total maceration period is 12-15 days. The wine is aged in a combination of French and American oak barrels for 10 months.

COLOR

Deep, inky purple

NOSE

Intense aromas of red berries and cocoa

PALATE

Soft and smooth on the palate, with flavors of wild blackberries and raspberries; well balanced, with great depth and a long finish.

ANALYSIS

Alcohol: 13%

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

