



MAZZEI - CASTELLO DI FONTERUTOLI SIEPI



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 today is 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 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.

PRODUCTION AREA

Country: Italy
Region: Chianti, Tuscany
Appellation: Toscana IGT

Fonterutoli's Siepi vineyard, Castellina in Chianti, Tuscany. Located in the township of Castellina in Chianti, on the hillside facing the Val d'Elsa, at an average altitude of 820 feet with southern/southwestern exposure, the vineyards cover a total of 22 hectares, planted with Sangiovese (60%), Merlot, and a small portion of Cabernet Sauvignon. The soil is of medium texture and clayey, with a presence of some gray and olive gray calcareous marl and calcareous sandstone.

GRAPE VARIETIES

50% Merlot, 50% Sangiovese

PRODUCTION TECHNIQUES

The grapes are hand harvested between August (Merlot) and September (Sangiovese) and undergo temperature-controlled fermentation in stainless steel tanks at 75-84°F for 7 to 14 days with a maceration period of up to 10 days. The resulting wine is aged 18 months in new French barriques. The resulting wine is aged 16 months in new French barriques. The Merlot and Sangiovese are then blended and rest in bottle prior to release.

AGING

Merlot: 18 months in new French barriques; Sangiovese: 16 months in new French barriques.

DESCRIPTION

Color: Deep ruby red with purple highlights

Aroma: Intense aromas of ripe blackberries and dark cherries, accented by notes of mint and wild herbs

Taste: Highly concentrated, with sweet, dense tannins and a lush, velvety texture; dark berry fruit flavors mingle with notes of toast and spice

ANALYSIS

Alc.: 14.2% Residual Sugar (g/L): 3.76 Total Acidity (g/L): 5.6 pH: 3.41

BOTTLE SIZES

750 ml, 1.5L, 3.0L

