



MAZZEI PHILIP

The history of the Mazzei family is closely woven into Tuscany's winemaking history, as well as the region's rich political and cultural past. Ser Lapo Mazzei (1350-1412) a winemaker from Carmignano is considered father of the Chianti name. The extraordinary Fonterutoli estate in Chianti has been owned by the Mazzei family since 1435 and has passed down through 24 generations.

The Mazzei family's winemaking influence has extended far beyond the realm of Tuscany. In 1774, Filippo Mazzei (1730-1816) was asked by his friend Thomas Jefferson to plant a vineyard at the Jefferson estate in Monticello, Virginia. Jefferson was inspired not only by Filippo's (Philip's) viticultural knowledge but also by his ideas regarding equality. The great doctrine "All men are created equal" which was incorporated into the Declaration of Independence by Jefferson, was paraphrased from the writing of Philip Mazzei. Philip's highly significant contributions to Italian American culture and philosophy were commemorated on a U.S. postage stamp entitled "Patriot Remembered".

Philip is an extraordinary wine created to both honor the great ancestor Philip Mazzei - a passionate grape grower, forward thinker and citizen of the world - and highlight the Mazzei family's special connection to the United States. Philip is blend of the finest Cabernet Sauvignon grapes selected from all the Mazzei's Tuscan estates.

PRODUCTION AREA

Country: Italy
Region: Tuscany (Maremma and Chianti Classico)
Appellation: Toscana IGT

This wine truly represents the different faces of contemporary Tuscan winemaking. It brings together the fragrance and elegance of wines produced in the traditional area of Chianti Classico, with the opulence and power of wines from the more recently discovered Maremma region.

GRAPE VARIETY

100% Cabernet Sauvignon

VINEYARDS & PRODUCTION TECHNIQUES

The grapes are hand harvested from the Mazzei Tuscan estates. Belguardo Estate, in the coastal hills of Maremma, has sandstone, rocky soils, rich in iron and manganese; the 14 year old vines were harvested on September 16th. Castello di Fonterutoli, in Chianti Classico, has limestone soils of medium texture, rocky and rich in calcium; the vines, between 10 and 14 years of age, were picked on October 7th. The lots are fermented separately between 82-86 degrees F. Aging is also done separately. The Cabernet from Belguardo gives the wine a mineral character, elegance and finesse, while the Cabernet from Fonterutoli lends aromatic complexity, depth of color and a powerful structure.

AGING

24 months in small French and American oak barrels (500 liters) with 30% new oak.

DESCRIPTION

Color: Deep, dark purple

Aroma: Intriguing black cherry, balsamic herbs, coffee and lightly toasted oak

Taste: Harmonious flavors of dark fruit, dried flowers, chocolate and vanilla. Exotic, complex character, full bodied with polished, velvety tannins, and a long, smooth finish.

ANALYSIS

Alc.: 14.5% Residual Sugar (g/L): 1.76 Total Acidity (g/L): 5.9 pH: 3.47

BOTTLE SIZES

750 ml

