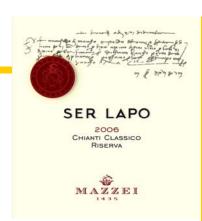
CASTELLO DI FONTERUTOLI



SER LAPO 2006

Riserva

With this outstanding Chianti Classico, the Mazzei, proprietors of Castello di Fonterutoli since 1435, celebrate their notable ancestor Ser Lapo, author of the first official document mentioning "Chianti wine" (December 16th, 1398).

Appellation:

Winery location:

Grape varieties:

Alcohol:

Total Acidity:

Vineyards location:

Vineyards age:

Training system:

Nr. of vines per hectare:

Harvest:

Fermentation temperature:

Period of maceration:

Aging:

Bottling:

Available on the market:

Production:

Formats:

First vintage:

Chianti Classico Riserva Docg

Loc. Fonterutoli - Commune of Castellina in Chianti (Si)

90% Sangiovese, 10% Merlot

13,50 % vol.

5,70 %

Caggio: 300m a.s.l. / southestern–southwestern exposure

7 - 20 years

Spur cordon-training

4,500

hand picked from September 28th (Sangiovese), and from September

16th (Merlot)

28 - 30° C

15 - 18 days

Sangiovese: 12 months in small french oak barrels (225 1 / 50% new)

Merlot: 12 months in small french oak barrels (225lt/50% new)

February 2009

June 2009

80.000 bottles

750 ml.

1983

