

SER LAPO
2013

With this outstanding Chianti Classico, the Marquis Mazzei celebrate their notable ancestor Ser Lapo, author of the first official document mentioning “Chianti wine” (December 16th, 1398).

Appellation:	Chianti Classico Riserva DOCG
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	90% Sangiovese, 10% Merlot
Alcohol:	13,46% vol.
Total acidity:	6,20‰
Vineyards location:	Altitude: 220 - 510 m.a.s.l.
Soil:	Medium texture, with loam and limestone
Vineyards age:	10 - 25 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked from September 25th (Sangiovese), from September 16th (Merlot)
Fermentation temperature:	26 - 28° C
Period of maceration:	15 - 18 days
Aging:	12 months in small french oak barrels (225 lt / 50% new)
Bottling:	March 2016
Available on the market:	June 2016
Production:	100,000 bottles
Formats:	750 ml
First vintage:	1983
Aging potential:	Over 10 years
Key descriptors:	Fresh, with aroma of berries, strong structure, intense taste
Food pairing:	Pasta with game sauce, stews, grilled red meats, mid-aged cheeses



MARCHESI MAZZEI S.P.A. AGRICOLA

Via Ottone III n° 5, Loc. Fonterutoli, I-53011 Castellina in Chianti (SI) - Tel. (+39) 0577 73571 - Fax (+39) 0577 735757 - www.mazzei.it - mazzei@mazzei.it
C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.