



CASTELLO DI  
FONTERUTOLI

## SER LAPO 2018

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

<b>Appellation:</b>	Chianti Classico Riserva DOCG
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Castellina in Chianti (SI)
<b>Grape varieties:</b>	90% Sangiovese, 10% Merlot
<b>Alcohol:</b>	13,70% vol.
<b>Total acidity:</b>	6,07‰
<b>Vineyards location:</b>	Cornia: 250 - 330 m (820 - 1,080 ft) a.s.l. Caggiolo: 290 - 350 m (950 - 1,150 ft) a.s.l.
<b>Soil:</b>	Cornia: Clay and limestone Caggiolo: Calcareous Alberese with clay texture
<b>Vineyards age:</b>	15 - 30 years
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	4,500 - 7,500
<b>Harvest:</b>	Hand picked from September 12th
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	15 - 18 days
<b>Ageing:</b>	12 months in small french oak barrels (225/500 lt - 50% new)
<b>Bottling:</b>	September 2020
<b>Available on the market:</b>	January 2021
<b>Production:</b>	230,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>Cases:</b>	6 bottles cardboard box (750 ml), single wooden case (1,5 lt)
<b>First vintage:</b>	1983
<b>Ageing potential:</b>	Over 10 years
<b>Key descriptors:</b>	Fresh, tannic, with aroma of berries, strong structure, earthy and intense taste

