

SER LAPO 2023



CASTELLO DI
FONTERUTOLI

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).

Appellation: Chianti Classico Riserva DOCG
Winery: Castello di Fonterutoli
Winery location: Loc. Fonterutoli - Castellina in Chianti (SI)
Grape varieties: 90% Sangiovese, 10% Merlot
Alcohol: 13,59% vol.
Total acidity: 5,42‰
Vineyards location: Cornia: 250 - 330 m (820 - 1,080 ft) a.s.l.
Caggiolo: 290 - 350 m (950 - 1,150 ft) a.s.l.
Soil: Cornia: Clay and limestone
Caggiolo: Calcareous Alberese with clay texture
Vineyards age: 20 - 35 years
Training system: Spur cordon-training
Nr. of vines per hectare: 4,500 - 7,500
Harvest: Hand picked from September 26th

Fermentation temperature: 26 - 28 °C
Period of maceration: 15 - 18 days
Ageing: 12 months in small french oak barrels
(225/500 lt - 50% new)
Bottling: December 2025
Available on the market: April 2026
Production: 310,000 bottles
Formats: 750 ml - 1,5 lt - 3 lt
Cases: 6 bottles cardboard box (750 ml),
single wooden case (1,5 lt - 3 lt)
First vintage: 1983
Ageing potential: Over 15 years
Key descriptors: Fresh, tannic, with aroma of berries,
strong structure, earthy and intense taste

