

  
**MAZZEI**  
1435

**SIEPI**  
**1993**

Created from a blend of Sangiovese and Merlot grapes harvested in the Siepi vineyard, situated at an altitude of 260 m. (853 ft.) and benefitting from exceptional climatic and soil conditions. A highly concentrated wine with sweet and dense tannins, it displays a unique and original character that is appreciated by wine lovers throughout the world.

<b>Appellation:</b>	Vino da Tavola di Toscana
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
<b>Grape varieties:</b>	50% Sangiovese, 50% Merlot
<b>Alcohol:</b>	13,00% vol.
<b>Vineyards location:</b>	Siepi: 260 m (850 ft) a.s.l.; S-SW exp.
<b>Soil:</b>	Mainly Alberese
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	3,600 - 6,000
<b>Harvest:</b>	Hand picked starting from September 5 (Merlot), from September 20 (Sangiovese)
<b>Fermentation temperature:</b>	28 - 30° C
<b>Period of maceration:</b>	16 days (Merlot), 15 days (Sangiovese)
<b>Ageing:</b>	15 / 16 months in small french oak barrels (225 lt - 100% new)
<b>Bottling:</b>	June 1995
<b>Available on the market:</b>	February 1996
<b>Production:</b>	14,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt
<b>First vintage:</b>	1992



**MARCHESI MAZZEI S.P.A. AGRICOLA**

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