


MAZZEI
1435

SIEPI
2008

A "cru" made with Sangiovese and Merlot grapes grown on 6 hectares in the Siepi vineyard's best parcel.
"One of the 50 wines that changed Italy's wine style" - Gambero Rosso

Appellation:	Toscana IGT
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	50% Sangiovese, 50% Merlot
Alcohol:	14,30% vol.
Total acidity:	5,60‰
Vineyards location:	Siepi: 260 m (850 ft) a.s.l.; S-SW exp.
Soil:	Mainly Alberese
Vineyards age:	12 - 24 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 6,500
Harvest:	Hand picked starting from September 3 (Merlot), from September 26 (Sangiovese)
Fermentation temperature:	28 - 30° C
Period of maceration:	14 days (Merlot), 16 days (Sangiovese)
Aging:	16 / 18 months in small french oak barrels (225 lt / 70% new)
Bottling:	October 2010
Available on the market:	April 2012
Production:	20,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt - 6 lt
First vintage:	1992
Aging potential:	Over 20 years
Key descriptors:	Monumentally built, dark chocolate flavors, strong and neverending aftertaste
Food pairing:	Flavorful, textured dishes, dark sauces, game, blue cheeses



MARCHESI MAZZEI S.P.A. AGRICOLA

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