



CASTELLO DI  
FONTERUTOLI

**SIEPI**  
**2020**

Siepi, owned by Mazzei family since 1435, has always been a model farm, still managed today with the same kind of respect. A unique location, a special microclimate, the foresight in the early 1980s to plant Merlot as the ideal grape to complement Sangiovese in a very particular "terroir" produce a wine which is perfectly balanced between elegance, power and complexity.

|                                  |  |
|----------------------------------|--|
| <b>Appellation:</b>              | Toscana IGT  |
| <b>Winery location:</b>          | Loc. Fonterutoli - Castellina in Chianti (SI)  |
| <b>Grape varieties:</b>          | 50% Sangiovese, 50% Merlot   |
| <b>Alcohol:</b>                  | 14,50% vol.  |
| <b>Total acidity:</b>            | 6,20‰  |
| <b>Vineyards location:</b>       | Siepi (Castellina in Chianti):<br>260 m (850 ft) a.s.l.; S-SW exp.                               |
| <b>Soil:</b>                     | Mainly Alberese  |
| <b>Vineyards age:</b>            | 22 - 35 years  |
| <b>Training system:</b>          | Spur cordon-training and Guyot   |
| <b>Nr. of vines per hectare:</b> | 4,500 - 6,500  |
| <b>Harvest:</b>                  | Hand picked from September 7th (Merlot),<br>September 21st (Sangiovese)                          |
| <b>Fermentation:</b>             | 26 - 28° C, in stainless steel tanks   |
| <b>Period of maceration:</b>     | 14 days (Merlot), 18 days (Sangiovese)   |
| <b>Ageing:</b>                   | 18 months in french oak barrels (70% new):<br>Barriques (Merlot), Tonneaux (Sangiovese)          |
| <b>Finissage:</b>                | 3 months in concrete tanks   |
| <b>Bottling:</b>                 | July 2022  |
| <b>Available on the market:</b>  | October 2022   |
| <b>Production:</b>               | 29,000 bottles   |
| <b>Formats:</b>                  | 750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt - 18 lt  |
| <b>Cases:</b>                    | Wooden box   |
| <b>First vintage:</b>            | 1992   |
| <b>Ageing potential:</b>         | Over 20 years  |
| <b>Key descriptors:</b>          | Crispy notes of elder, plum,<br>berries, sandalwood, tobacco,<br>with a very long, bright finish |
| <b>Food pairing:</b>             | Flavorful, textured dishes, dark sauces,<br>game, meditation                                     |

