

PHILIP
2011

This wine is dedicated to Philip Mazzei (1730-1816), an illustrious ancestor of the family's, passionate grape grower, political thinker, and "citizen of the world". Made with a blend of Cabernet Sauvignon selected from all the Mazzei's estates, Philip is the quintessence of Tuscany. It embodies the "New World" spirit of Tuscan winemaking, best represents the "revolutionary" character of Philip Mazzei, and expresses our desire to pursue happiness.

Appellation:	Toscana IGT
Vineyards location:	Fonterutoli - Castellina in Chianti (SI) Belguardo - Montebottigli (GR)
Grape varieties:	100% Cabernet Sauvignon
Alcohol:	13,83% vol.
Total acidity:	5,98‰
Vineyards altitude:	50 - 310 mt (165 - 1,020 ft) a.s.l.; S-SW exp.
Soil:	Miscellaneous
Vineyards age:	10 - 15 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	6,600
Harvest:	Hand picked from September 15th (Belguardo), September 27th (Fonterutoli)
Fermentation temperature:	28 - 30° C
Period of maceration:	16 days (Fonterutoli), 20 days (Belguardo)
Aging:	24 months in small french and american oak barrels (500 lt / 30% new)
Bottling:	March 2015
Available on the market:	June 2015
Production:	24,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	2008
Aging potential:	Over 20 years
Key descriptors:	Full, ripe and intriguing body, long taste with pleasant and fresh aftertaste
Food pairing:	Game stews, aged and blue cheese, spicy food
Cases:	6 bottles cardboard box (750 ml), single wooden case (1,5 lt - 3 lt)



MARCHESI MAZZEI S.P.A. AGRICOLA

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