

  
**MAZZEI**  
1435

**POGGIO BADIOLA**  
**2012**

Completely produced from high-altitude vineyards in the heart of Chianti Classico, surrounding a X Century Romanic church, it greatly combines the finesse of the freshest Sangiovese with the structure and the smoothness of the Merlot.

<b>Appellation:</b>	Toscana IGT
<b>Winery:</b>	Marchesi Mazzei
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
<b>Grape varieties:</b>	70% Sangiovese, 30% Merlot
<b>Alcohol:</b>	13,30% vol.
<b>Total acidity:</b>	5,80‰
<b>Vineyards location:</b>	Badiola - Le Ripe vineyard, alt.: 450 - 510 m. (1,476 - 1,673 ft) a.s.l.
<b>Soil:</b>	Rocky - coming from decomposed limestone and sandstone
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	5,500 - 7,200
<b>Harvest:</b>	Hand picked from September 26th (Sangiovese), from September 18th (Merlot)
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	12 - 15 days
<b>Aging:</b>	In french / american small oak barrels (500 lt) for 10 months
<b>Bottling:</b>	November 2013
<b>Available on the market:</b>	February 2014
<b>Production:</b>	200.000 bottles
<b>Formats:</b>	750 ml - 1,5 lt
<b>First vintage:</b>	2011
<b>Key descriptors:</b>	Elegant, fresh red berry flavors, velvety, aromatic and supple
<b>Food pairing:</b>	Cold cuts, pasta with meat/game sauce, pizza, big grilled fish, pot roast



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

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C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.