

POGGIO BADIOLA
2016

Coming 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.

Appellation:	Toscana IGT
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	65% Sangiovese, 30% Merlot, 5% Petit Verdot
Alcohol:	13,39% vol.
Total acidity:	6,03‰
Vineyards location:	Le Ripe vineyard, alt.: 450 - 510 m. (1,476 - 1,673 ft) a.s.l.
Soil:	Rocky - coming from decomposed limestone and sandstone
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	5,500 - 7,200
Harvest:	Hand picked from September 29th (Sangiovese), from September 22nd (Merlot)
Fermentation temperature:	26 - 28° C
Period of maceration:	12 - 15 days
Ageing:	In american small oak barrels (225 lt) for 10 months
Bottling:	September 2017
Available on the market:	December 2017
Production:	230,000 bottles
Formats:	750 ml - 1,5 lt
First vintage:	2011
Key descriptors:	Elegant, fresh red berry flavors, velvety, aromatic and supple
Food pairing:	Cold cuts, pasta with meat/game sauce, pizza, big grilled fish, pot roast



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