

  
**MAZZEI**  
1435

**POGGIO BADIOLA**  
**2017**

It comes from vineyards located at a great altitude in the heart of the Chianti Classico region, around a Romanesque church dating back to the 10th century. It uniquely combines the freshness and elegance of Sangiovese with the soft structure of Merlot, to which a refined touch is given by Petit Verdot.

<b>Appellation:</b>	Toscana IGT
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
<b>Grape varieties:</b>	65% Sangiovese, 30% Merlot, 5% Petit Verdot
<b>Alcohol:</b>	13,00% vol.
<b>Total acidity:</b>	5,65‰
<b>Vineyards location:</b>	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 12th (Sangiovese), from August 25th (complementary varieties)
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	12 - 15 days
<b>Ageing:</b>	In american small oak barrels (225 lt) for 10 months
<b>Bottling:</b>	November 2018
<b>Available on the market:</b>	April 2019
<b>Production:</b>	200,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt
<b>First vintage:</b>	1994
<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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