

SER LAPO
2008

With this outstanding Chianti Classico, the Mazzei, proprietors of Castello di Fonterutoli since 1435, celebrate their notable ancestor Ser Lapo, author of the first official document mentioning “Chianti wine” (December 16th, 1398).

Appellation:	Chianti Classico Riserva DOCG
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	90% Sangiovese, 10% Merlot
Alcohol:	13,68% vol.
Total acidity:	6,10‰
Vineyards location:	Altitude: 220 - 510 m.a.s.l.
Soil:	Limestone
Vineyards age:	10 - 21 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked from September 18 (Sangiovese), from September 3 (Merlot)
Fermentation temperature:	28 - 30° C
Period of maceration:	15 - 18 days
Aging:	12 months in small french oak barrels (225 lt / 50% new)
Bottling:	July 2011
Refining in bottle:	5 months
Available on the market:	December 2011
Production:	60,000 bottles
Formats:	750 ml
First vintage:	1983
Aging potential:	Over 10 years
Key descriptors:	Strong structure, fresh, forest aromas, rich in tannins, strong and elegant
Food pairing:	Pasta with game sauce, stews, grilled red meats, mid-aged cheeses



MARCHESI MAZZEI S.P.A. AGRICOLA

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