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1 4 3 5

SIEPI
1994

Created from a blend of Sangiovese and Merlot grapes harvested in the Siepi vineyard, situated at an altitude of 260 m. (853 ft.) and benefitting from exceptional climatic and soil conditions. A highly concentrated wine with sweet and dense tannins, it displays a unique and original character that is appreciated by wine lovers throughout the world.

Appellation:	Vino da Tavola di Toscana
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	50% Sangiovese, 50% Merlot
Alcohol:	12,50% vol.
Vineyards location:	Siepi: 260 m (850 ft) a.s.l.; S-SW exp.
Soil:	Mainly Alberese
Training system:	Spur cordon-training
Nr. of vines per hectare:	3,600 - 6,000
Harvest:	Hand picked starting from September 6 (Merlot), from September 20 (Sangiovese)
Fermentation temperature:	28 - 30° C
Period of maceration:	16 days (Merlot), 15 days (Sangiovese)
Ageing:	15 / 16 months in small french oak barrels (225 lt - 100% new)
Bottling:	May 1996
Available on the market:	February 1997
Production:	25,000 bottles
Formats:	750 ml - 1,5 lt
First vintage:	1992



MARCHESI MAZZEI S.P.A. AGRICOLA

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