


MAZZEI
1435

SIEPI
2004

"Cru" produced by Sangiovese and Merlot grapes grown in the 6 hectares core parcel of the Siepi vineyard, situated at an altitude of 260 m. (853 ft.). Concentration and complexity make it a wine with an authentic and unique temperament.

Appellation:	Toscana IGT
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	50% Sangiovese, 50% Merlot
Alcohol:	14,50% vol.
Total acidity:	5,80‰
Vineyards location:	Siepi: 260 m (850 ft) a.s.l.; S-SW exp.
Soil:	Mainly Alberese
Vineyards age:	9 - 21 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 7,600
Harvest:	Hand picked starting from September 13 (Merlot), from October 7 (Sangiovese)
Fermentation temperature:	28 - 30° C
Period of maceration:	14 days (Merlot), 16 days (Sangiovese)
Aging:	16 / 18 months in small french oak barrels (225 lt / 100% new)
Bottling:	July 2006
Available on the market:	March 2007
Production:	30,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	1992



MARCHESI MAZZEI S.P.A. AGRICOLA

Via Ottone III n° 5, Loc. Fonterutoli, I-53011 Castellina in Chianti (SI) - Tel. (+39) 0577 73571 - Fax (+39) 0577 735757 - www.mazzei.it - mazzei@mazzei.it
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