


MAZZEI
1435

SIEPI
2011

A "cru" made with Sangiovese and Merlot grapes grown on 6 hectares in the Siepi vineyard, among the best estate parcels. Concentration and complexity make it a wine with an authentic and unique temperament. "One of the 50 wines that changed Italy's wine style" - Gambero Rosso

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:	6,50‰
Vineyards location:	Siepi: 260 m (850 ft) a.s.l.; S-SW exp.
Soil:	Mainly Alberese
Vineyards age:	13 - 26 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 6,500
Harvest:	Hand picked starting from Aug. 26th (Merlot), from September 21th (Sangiovese)
Fermentation temperature:	26 - 28° C
Period of maceration:	14 days (Merlot), 18 days (Sangiovese)
Aging:	18 months in small french oak barrels (225 lt / 70% new)
Bottling:	June 2013
Available on the market:	February 2014
Production:	20,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt - 6 lt
First vintage:	1992
Aging potential:	Over 20 years
Key descriptors:	Monumentally built, dark chocolate flavors, strong and neverending aftertaste
Food pairing:	Flavorful, textured dishes, dark sauces, game, blue cheeses



MARCHESI MAZZEI S.P.A. AGRICOLA

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