

vinous

88_{pts}

Mazzei – Castello Di Fonterutoli 2004

Chianti Classico Fonterutoli

Tuscany, Tuscany, Italy

The estate's 2004 Chianti Classico Fonterutoli, a dark ruby, is a powerful, large-framed Chianti packed with jammy blackberry, earthiness, cassis and tobacco notes. It offers excellent length and fine tannins to round out the finish.

Drinking window: 2013+

— Antonio Galloni, June 2007

© 2013 All Grapes Media, LLC

From [Central Tuscany 2003 and 2004: A Tale of Two Vintages \(June 2007\)](#) ([/articles/central-tuscany-2003-and-2004-a-tale-of-two-vintages-june-2007](#))

Release price
\$28.00

Importer
Palm Bay Imports, Boca Raton, FL; tel. (561) 362-9642

Producer
Mazzei – Castello Di Fonterutoli

Producer commentary

Filippo Mazzei was in the midst of major construction of a new cellar when I visited the estate recently. The property, which has been owned by the Mazzei family since the middle of the 15th century, is actually a hamlet, a little jewel unto itself, nestled in the hills of Chianti Classico. The wines are made under the direction of consulting oenologist Carlo Ferrini and represent a contemporary expression of Chianti Classico. The estate ages its wines exclusively in French oak barrels with the entry-level Chianti Classico Fonterutoli seeing roughly 50% new oak while the top selections Castello di Fonterutoli and Siepi see between 70%-100% new oak. Although 2004 is a relatively strong vintage, 2003 has proven to be extremely challenging, as the estate's wines all show the presence of the hard, unripe tannins that are typical of the vintage.

Mazzei – Castello Di Fonterutoli 2004

Chianti Classico Castello Di Fonterutoli

Tuscany, Tuscany, Italy

The 2004 Chianti Classico Castello di Fonterutoli (90% Sangiovese, 10% Cabernet Sauvignon) is a deeply-colored, concentrated effort with a fragrant, aromatic nose and plenty of plummy, dark fruit. Today the new oak tannins seem excessive. Bottle age is likely to help, but to a limited extent.

Drinking window: 2013 - 2019

— Antonio Galloni, June 2007

© 2013 All Grapes Media, LLC

From [Central Tuscany 2003 and 2004: A Tale of Two Vintages \(June 2007\)](#) (/articles/central-tuscany-2003-and-2004-a-tale-of-two-vintages-june-2007)

Release price
\$54.00

Importer
Palm Bay Imports, Boca Raton, FL; tel. (561) 362-9642

Producer
Mazzei – Castello Di Fonterutoli

Producer commentary

Filippo Mazzei was in the midst of major construction of a new cellar when I visited the estate recently. The property, which has been owned by the Mazzei family since the middle of the 15th century, is actually a hamlet, a little jewel unto itself, nestled in the hills of Chianti Classico. The wines are made under the direction of consulting oenologist Carlo Ferrini and represent a contemporary expression of Chianti Classico. The estate ages its wines exclusively in French oak barrels with the entry-level Chianti Classico Fonterutoli seeing roughly 50% new oak while the top selections Castello di Fonterutoli and Siepi see between 70%-100% new oak. Although 2004 is a relatively strong vintage, 2003 has proven to be extremely challenging, as the estate's wines all show the presence of the hard, unripe tannins that are typical of the vintage.

vinous

91 pts

Mazzei – Castello Di Fonterutoli 2004 Siepi

Tuscany, Tuscany, Italy

Fonterutoli's Siepi is the most successful of these 2004s. A blend of equal parts Sangiovese and Merlot, it opens with a perfumed nose followed by layers of sweet dark fruit and toasted oak notes, showing notable persistence on the palate and a stylish personality. It saw 18 months' aging in small French oak, 70% of which was new.

Drinking window: 2013 - 2024

— Antonio Galloni, June 2007

© 2013 All Grapes Media, LLC

From [Central Tuscany 2003 and 2004: A Tale of Two Vintages \(June 2007\)](#) ([/articles/central-tuscany-2003-and-2004-a-tale-of-two-vintages-june-2007](#))

Release price

\$99.00

Importer

Palm Bay Imports, Boca Raton, FL; tel. (561) 362-9642

Producer

Mazzei – Castello Di Fonterutoli

Producer commentary

Filippo Mazzei was in the midst of major construction of a new cellar when I visited the estate recently. The property, which has been owned by the Mazzei family since the middle of the 15th century, is actually a hamlet, a little jewel unto itself, nestled in the hills of Chianti Classico. The wines are made under the direction of consulting oenologist Carlo Ferrini and represent a contemporary expression of Chianti Classico. The estate ages its wines exclusively in French oak barrels with the entry-level Chianti Classico Fonterutoli seeing roughly 50% new oak while the top selections Castello di Fonterutoli and Siepi see between 70%-100% new oak. Although 2004 is a relatively strong vintage, 2003 has proven to be extremely challenging, as the estate's wines all show the presence of the hard, unripe tannins that are typical of the vintage.

Mazzei – Castello Di Fonterutoli 2003 Chianti

Classico Fonterutoli

Tuscany, Tuscany, Italy

The 2003 Chianti Classico Fonterutoli is riper and more full-bodied than the 2004, with plenty of dark fruit and excellent length although its overall balance is compromised its hard, unripe tannins.

Drinking window: 2013+

— Antonio Galloni, June 2007

© 2013 All Grapes Media, LLC

From [Central Tuscany 2003 and 2004: A Tale of Two Vintages \(June 2007\)](#) ([/articles/central-tuscany-2003-and-2004-a-tale-of-two-vintages-june-2007](#))

Release price

\$28.00

Importer

Palm Bay Imports, Boca Raton, FL; tel. (561) 362-9642

Producer

Mazzei – Castello Di Fonterutoli

Producer commentary

Filippo Mazzei was in the midst of major construction of a new cellar when I visited the estate recently. The property, which has been owned by the Mazzei family since the middle of the 15th century, is actually a hamlet, a little jewel unto itself, nestled in the hills of Chianti Classico. The wines are made under the direction of consulting oenologist Carlo Ferrini and represent a contemporary expression of Chianti Classico. The estate ages its wines exclusively in French oak barrels with the entry-level Chianti Classico Fonterutoli seeing roughly 50% new oak while the top selections Castello di Fonterutoli and Siepi see between 70%-100% new oak. Although 2004 is a relatively strong vintage, 2003 has proven to be extremely challenging, as the estate's wines all show the presence of the hard, unripe tannins that are typical of the vintage.

Mazzei – Castello Di Fonterutoli 2003 Chianti

Classico Castello Di Fonterutoli

Tuscany, Tuscany, Italy

The 2003 Chianti Classico Castello di Fonterutoli suffers from the the same green, hard tannins as the normal bottling although its greater concentration and the ripeness of its sweet dark fruit offer better overall balance.

Drinking window: 2013 - 2015

— Antonio Galloni, June 2007

© 2013 All Grapes Media, LLC

From [Central Tuscany 2003 and 2004: A Tale of Two Vintages \(June 2007\)](#) ([/articles/central-tuscany-2003-and-2004-a-tale-of-two-vintages-june-2007](#))

Release price

\$54.00

Importer

Palm Bay Imports, Boca Raton, FL; tel. (561) 362-9642

Producer

Mazzei – Castello Di Fonterutoli

Producer commentary

Filippo Mazzei was in the midst of major construction of a new cellar when I visited the estate recently. The property, which has been owned by the Mazzei family since the middle of the 15th century, is actually a hamlet, a little jewel unto itself, nestled in the hills of Chianti Classico. The wines are made under the direction of consulting oenologist Carlo Ferrini and represent a contemporary expression of Chianti Classico. The estate ages its wines exclusively in French oak barrels with the entry-level Chianti Classico Fonterutoli seeing roughly 50% new oak while the top selections Castello di Fonterutoli and Siepi see between 70%-100% new oak. Although 2004 is a relatively strong vintage, 2003 has proven to be extremely challenging, as the estate's wines all show the presence of the hard, unripe tannins that are typical of the vintage.

Mazzei – Castello Di Fonterutoli 2003 Siepi

Tuscany, Tuscany, Italy

The 2003 Siepi is another big, full-bodied effort from Fonterutoli. It offers an attractive plumpness to its super-ripe dark fruit, with lovely earthy, herbal notes that make an appearance as it sits in the glass. Like the rest of the 2003 line-up the Siepi suffers from hard tannins which clip the finish and ultimately dominate its balance.

Drinking window: 2013 - 2020

— Antonio Galloni, June 2007

© 2013 All Grapes Media, LLC

From [Central Tuscany 2003 and 2004: A Tale of Two Vintages \(June 2007\)](#) ([/articles/central-tuscany-2003-and-2004-a-tale-of-two-vintages-june-2007](#))

Release price

\$99.00

Importer

Palm Bay Imports, Boca Raton, FL; tel. (561) 362-9642

Producer

Mazzei – Castello Di Fonterutoli

Producer commentary

Filippo Mazzei was in the midst of major construction of a new cellar when I visited the estate recently. The property, which has been owned by the Mazzei family since the middle of the 15th century, is actually a hamlet, a little jewel unto itself, nestled in the hills of Chianti Classico. The wines are made under the direction of consulting oenologist Carlo Ferrini and represent a contemporary expression of Chianti Classico. The estate ages its wines exclusively in French oak barrels with the entry-level Chianti Classico Fonterutoli seeing roughly 50% new oak while the top selections Castello di Fonterutoli and Siepi see between 70%-100% new oak. Although 2004 is a relatively strong vintage, 2003 has proven to be extremely challenging, as the estate's wines all show the presence of the hard, unripe tannins that are typical of the vintage.