

SER LAPO RISERVA PRIVATA
2009

This important Riserva of Chianti Classico, produced in a limited number of bottles, comes from a selection made directly by the family to celebrate their notable ancestor Ser Lapo, "father" of the "Chianti wine" appellation (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, 5% Cabernet Sauvignon, 5% Merlot
Alcohol:	13,50% vol.
Total acidity:	6,10‰
Vineyards location:	altitude: 220 - 510 m. (722 - 1,673 ft) a.s.l.
Soil:	Limestone
Vineyards age:	10 - 22 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked from September 18th
Fermentation temperature:	28 - 30° C
Period of maceration:	15 - 18 days
Aging:	15 months in small french oak barrels (225 lt / 50% new)
Bottling:	February 2013
Available on the market:	June 2013
Production:	20,000 bottles
Formats:	750 ml
First vintage:	2009
Aging potential:	Over 10 years
Key descriptors:	Strong structure, fresh, forest aromas, rich in tannins, strong and elegant
Food pairing:	Pasta with game sauces and spices, stews, grilled red meats, aged cheese



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