

SER LAPO RISERVA PRIVATA 2011

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:	85% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon
Alcohol:	13,35% vol.
Total acidity:	5,73‰
Vineyards location:	altitude: 220 - 350 m. (722 - 1,148 ft) a.s.l.
Soil:	Medium texture, with loam and limestone
Vineyards age:	10 - 24 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	4,500 - 6,600
Harvest:	Hand picked from September 27th
Fermentation temperature:	28 - 30° C
Period of maceration:	15 - 18 days
Aging:	15 months in small french oak barrels (225 lt / 50% new)
Bottling:	October 2014
Available on the market:	April 2015
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



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
C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.