

SER LAPO RISERVA PRIVATA
2012

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:	13,46% vol.
Total acidity:	5,85‰
Vineyards location:	altitude: 220 - 350 m. (722 - 1,148 ft) a.s.l.
Soil:	Medium texture, with loam and limestone
Vineyards age:	10 - 25 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked from September 6th
Fermentation temperature:	26 - 28° C
Period of maceration:	15 - 18 days
Aging:	15 months in small french oak barrels (225 lt / 50% new)
Bottling:	October 2015
Available on the market:	April 2016
Production:	13,000 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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