With this outstanding Chianti Classico, the Marquis Mazzei celebrate their notable ancestor Ser Lapo, author of the first official document mentioning “Chianti wine” (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, 10% Merlot
Alcohol: 13.46% vol.
Total acidity: 6.20‰
Vineyards location: Altitude: 220 - 510 m.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 25th (Sangiovese), from September 16th (Merlot)
Fermentation temperature: 26 - 28° C
Period of maceration: 15 - 18 days
Aging: 12 months in small French oak barrels (225 lt / 50% new)
Bottling: March 2016
Available on the market: June 2016
Production: 100,000 bottles
Formats: 750 ml
First vintage: 1983
Aging potential: Over 10 years
Key descriptors: Fresh, with aroma of berries, strong structure, intense taste
Food pairing: Pasta with game sauce, stews, grilled red meats, mid-aged cheeses