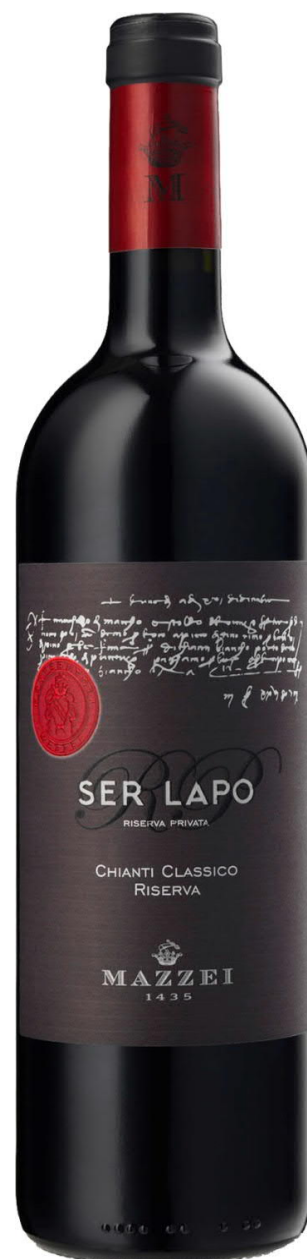


## SER LAPO RISERVA PRIVATA 2013

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).

<b>Appellation:</b>	Chianti Classico Riserva DOCG
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
<b>Grape varieties:</b>	85% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon
<b>Alcohol:</b>	13,50% vol.
<b>Total acidity:</b>	5,97‰
<b>Vineyards location:</b>	altitude: 220 - 350 m. (722 - 1,148 ft) a.s.l.
<b>Soil:</b>	Medium texture, with loam and limestone
<b>Vineyards age:</b>	10 - 26 years
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	4,500 - 7,500
<b>Harvest:</b>	Hand picked from September 25th
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	15 - 18 days
<b>Aging:</b>	15 months in small french oak barrels (225 lt / 50% new)
<b>Bottling:</b>	December 2016
<b>Available on the market:</b>	April 2017
<b>Production:</b>	16,000 bottles
<b>Formats:</b>	750 ml
<b>First vintage:</b>	2009
<b>Aging potential:</b>	Over 10 years
<b>Key descriptors:</b>	Strong structure, fresh, forest aromas, rich in tannins, strong and elegant
<b>Food pairing:</b>	Pasta with game sauces and spices, stews, grilled red meats, aged cheese



**MARCHESI MAZZEI S.P.A. AGRICOLA**

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