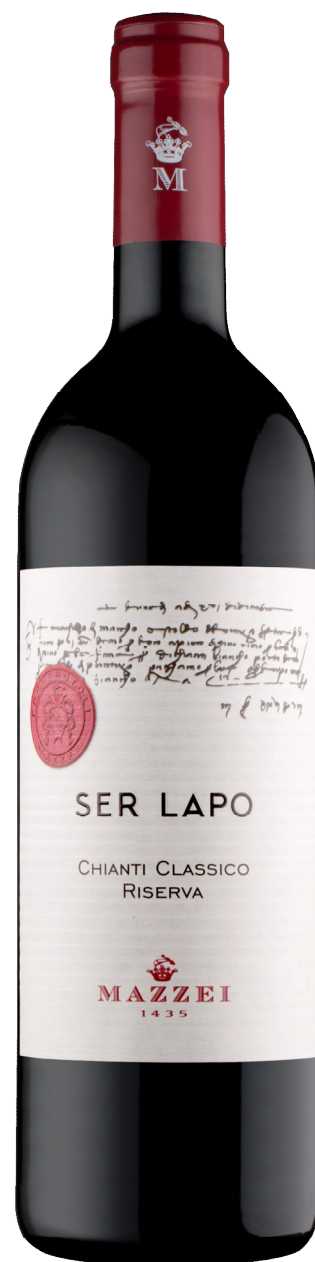


SER LAPO
2017

With this outstanding Chianti Classico Riserva, the Marquis Mazzei celebrate their notable ancestor Ser Lapo, author of the first official document mentioning “Chianti wine” (December 16th, 1398).

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|----------------------------------|---|
| 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: | 13,50% vol. |
| Total acidity: | 5,77‰ |
| Vineyards location: | Altitude: 250 - 330 m.a.s.l. |
| Soil: | Clay/loam with medium texture and average presence of calcareous rocks/sandstones |
| Vineyards age: | 15 - 30 years |
| Training system: | Spur cordon-training |
| Nr. of vines per hectare: | 4,500 - 7,500 |
| Harvest: | Hand picked from August 29th |
| Fermentation temperature: | 26 - 28° C |
| Period of maceration: | 15 - 18 days |
| Ageing: | 12 months in small french oak barrels (225/500 lt - 50% new) |
| Bottling: | September 2019 |
| Available on the market: | February 2020 |
| Production: | 175,000 bottles |
| Formats: | 750 ml - 1,5 lt |
| First vintage: | 1983 |
| Ageing potential: | Over 10 years |
| Key descriptors: | Fresh, tannic, with aroma of berries, strong structure, earthy and intense taste |
| Food pairing: | Pasta with game sauce, stews, grilled red meats, mid-aged cheeses |



MARCHESI MAZZEI S.P.A. AGRICOLA

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