

BADIOLA
2008

Our "entry level" wine, It is the final result of the selection of its two "big brothers", Castello Fonterutoli and Fonterutoli.

Appellation:	Toscana IGT
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	70% Sangiovese, 30% Merlot
Alcohol:	13,20% vol.
Total acidity:	5,60‰
Vineyards location:	5 different vineyard sites, altitude: 220 - 510 m. (722 - 1,673 ft) a.s.l.
Soil:	Rocky - coming from decomposed limestone and sandstone
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked from September 30 (Sangiovese), from September 27 (Merlot)
Fermentation temperature:	26 - 28° C
Period of maceration:	12 - 15 days
Aging:	In stainless steel tanks, then in small oak barrels (225 lt) for 9 months
Bottling:	February 2010
Available on the market:	March 2010
Production:	315.000 bottles
Formats:	375 ml - 750 ml - 1,5 lt
First vintage:	1994
Key descriptors:	Youthful body, fresh red berry flavors, vibrantly bright taste
Food pairing:	Fresh cold cuts, tomato based pastas, pizza, oven roasted fish, sashimi, tempuras



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
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