


MAZZEI
1435

POGGIO BADIOLA
2013

Coming from high-altitude vineyards in the heart of Chianti Classico, surrounding a X Century Romanic church, it greatly combines the finesse of the freshest Sangiovese with the structure and the smoothness of the Merlot.

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| Appellation: | Toscana IGT |
| Winery: | Marchesi Mazzei |
| Winery location: | Loc. Fonterutoli - Commune of Castellina in Chianti (SI) |
| Grape varieties: | 70% Sangiovese, 30% Merlot |
| Alcohol: | 13,03% vol. |
| Total acidity: | 5,89‰ |
| Vineyards location: | Le Ripe vineyard, alt.: 450 - 510 m. (1,476 - 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: | 5,500 - 7,200 |
| Harvest: | Hand picked from September 30th (Sangiovese), from September 23rd (Merlot) |
| Fermentation temperature: | 26 - 28° C |
| Period of maceration: | 12 - 15 days |
| Aging: | In french / american small oak barrels (500 lt) for 10 months |
| Bottling: | March 2015 |
| Available on the market: | April 2015 |
| Production: | 210,000 bottles |
| Formats: | 750 ml - 1,5 lt |
| First vintage: | 2011 |
| Key descriptors: | Elegant, fresh red berry flavors, velvety, aromatic and supple |
| Food pairing: | Cold cuts, pasta with meat/game sauce, pizza, big grilled fish, pot roast |



MARCHESI MAZZEI S.P.A. AGRICOLA

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