

# CASTELLO DI FONTERUTOLI



## SER LAPO 2006

### Riserva

*With this outstanding Chianti Classico, the Mazzei, proprietors of Castello di Fonterutoli since 1435, celebrate their notable ancestor Ser Lapo, author of the first official document mentioning “Chianti wine” (December 16th, 1398).*

<b>Appellation:</b>	Chianti Classico Riserva Docg
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (Si)
<b>Grape varieties:</b>	90% Sangiovese, 10% Merlot
<b>Alcohol:</b>	13,50 % vol.
<b>Total Acidity:</b>	5,70 ‰
<b>Vineyards location:</b>	Caggio: 300m a.s.l. / southeastern–southwestern exposure
<b>Vineyards age:</b>	7 - 20 years
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	4,500
<b>Harvest:</b>	hand picked from September 28th (Sangiovese), and from September 16th (Merlot)
<b>Fermentation temperature:</b>	28 - 30° C
<b>Period of maceration:</b>	15 - 18 days
<b>Aging:</b>	Sangiovese: 12 months in small french oak barrels (225 l / 50% new) Merlot: 12 months in small french oak barrels (225lt/ 50% new)
<b>Bottling:</b>	February 2009
<b>Available on the market:</b>	June 2009
<b>Production:</b>	80.000 bottles
<b>Formats:</b>	750 ml.
<b>First vintage:</b>	1983

  
**MAZZEI**  
1435