


MAZZEI
1435

SIEPI
2010

A "cru" made with Sangiovese and Merlot grapes grown on 6 hectares in the Siepi vineyard, among the best estate parcels. Concentration and complexity make it a wine with an authentic and unique temperament. "One of the 50 wines that changed Italy's wine style" - Gambero Rosso

Appellation:	Toscana IGT
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	50% Sangiovese, 50% Merlot
Alcohol:	14,40% vol.
Total acidity:	6,50‰
Vineyards location:	Siepi: 260 m (850 ft) a.s.l.; S-SW exp.
Soil:	Mainly Alberese
Vineyards age:	12 - 25 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 6,500
Harvest:	Hand picked starting from Sept. 16th (Merlot), from October 8th (Sangiovese)
Fermentation temperature:	26 - 28° C
Period of maceration:	14 days (Merlot), 18 days (Sangiovese)
Aging:	18 months in small french oak barrels (225 lt / 70% new)
Bottling:	November 2012
Available on the market:	2nd Semester 2013
Production:	20,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt - 6 lt
First vintage:	1992
Aging potential:	Over 20 years
Key descriptors:	Monumentally built, dark chocolate flavors, strong and neverending aftertaste
Food pairing:	Flavorful, textured dishes, dark sauces, game, blue cheeses



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