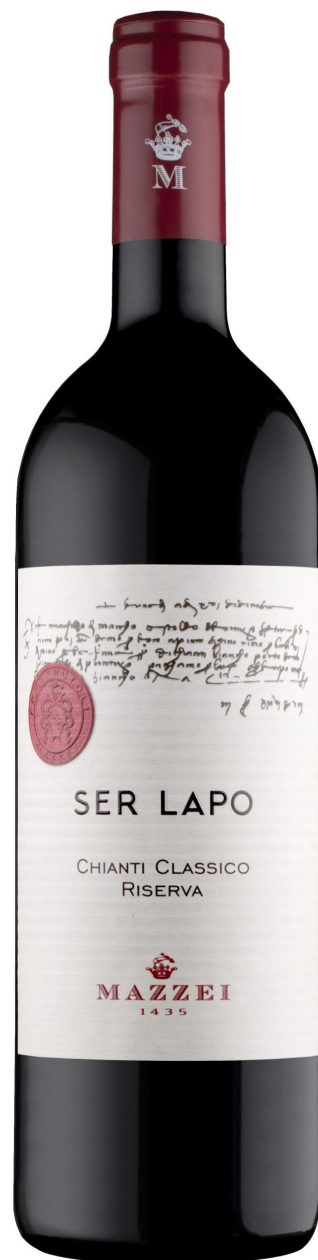


**SER LAPO**  
**2015**

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).

|                                  |   |
|----------------------------------|---|
| <b>Appellation:</b>              | Chianti Classico Riserva DOCG   |
| <b>Winery:</b>                   | Castello di Fonterutoli   |
| <b>Winery location:</b>          | Loc. Fonterutoli - Commune of Castellina in Chianti (SI)                            |
| <b>Grape varieties:</b>          | 90% Sangiovese,<br>10% Merlot   |
| <b>Alcohol:</b>                  | 13,35% vol.   |
| <b>Total acidity:</b>            | 6,02‰   |
| <b>Vineyards location:</b>       | Altitude: 250 - 330 m.a.s.l.  |
| <b>Soil:</b>                     | Medium texture, with loam and limestone   |
| <b>Vineyards age:</b>            | 10 - 30 years   |
| <b>Training system:</b>          | Spur cordon-training  |
| <b>Nr. of vines per hectare:</b> | 4,500 - 7,500   |
| <b>Harvest:</b>                  | Hand picked from September 22nd (Sangiovese),<br>from September 7th (Merlot)        |
| <b>Fermentation temperature:</b> | 26 - 28° C  |
| <b>Period of maceration:</b>     | 15 - 18 days  |
| <b>Ageing:</b>                   | 12 months in small french oak barrels<br>(225/500 lt - 50% new)                     |
| <b>Bottling:</b>                 | February 2018   |
| <b>Available on the market:</b>  | September 2018  |
| <b>Production:</b>               | 120,000 bottles   |
| <b>Formats:</b>                  | 750 ml - 1,5 lt   |
| <b>First vintage:</b>            | 1983  |
| <b>Ageing potential:</b>         | Over 10 years   |
| <b>Key descriptors:</b>          | Fresh, tannic, with aroma of berries,<br>strong structure, earthy and intense taste |
| <b>Food pairing:</b>             | Pasta with game sauce, stews,<br>grilled red meats, mid-aged cheeses                |



**MARCHESI MAZZEI S.P.A. AGRICOLA**

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