

  
**MAZZEI**  
1435

**SIEPI**  
**1996**

Created from a blend of Sangiovese and Merlot grapes harvested in the Siepi vineyard, situated at an altitude of 260 m. (853 ft.) and benefitting from exceptional climatic and soil conditions. A highly concentrated wine with sweet and dense tannins, it displays a unique and original character that is appreciated by wine lovers throughout the world.

<b>Appellation:</b>	Toscana IGT
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
<b>Grape varieties:</b>	50% Sangiovese, 50% Merlot
<b>Alcohol:</b>	13,90% vol.
<b>Total acidity:</b>	5,70‰ (Sangiovese) / 5,40‰ (Merlot)
<b>Vineyards location:</b>	Siepi: 260 m (850 ft) a.s.l.; S-SW exp.
<b>Soil:</b>	Mainly Alberese
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	3,600 - 6,000
<b>Harvest:</b>	Hand picked starting from September 14 (Merlot), from October 1 (Sangiovese)
<b>Fermentation temperature:</b>	28 - 30° C
<b>Period of maceration:</b>	16 days (Merlot), 18 days (Sangiovese)
<b>Ageing:</b>	15 / 16 months in small french oak barrels (228 lt - 70% new)
<b>Bottling:</b>	July 1998
<b>Available on the market:</b>	February 1999
<b>Production:</b>	32,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	1992



**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](http://www.mazzei.it) - [mazzei@mazzei.it](mailto: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.