

SIEPI
2013

A "cru" made with Sangiovese and Merlot grapes grown on 6 hectares in the Siepi vineyard, one of 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:	14,29% vol.
Total acidity:	6,88‰
Vineyards location:	Siepi: 260 m (850 ft) a.s.l.; S-SW exp.
Soil:	Mainly Alberese
Vineyards age:	15 - 28 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 6,500
Harvest:	Hand picked starting from Sept. 11th (Merlot), from September 28th (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:	September 2015
Available on the market:	March 2016
Production:	28.289 bt/750 ml - 832 bt/1,5 lt 179 bt/3 lt - 12 bt/6 lt
First vintage:	1992
Aging potential:	Over 20 years
Key descriptors:	Monumentally built, crispy notes of elder, plum, berries, sandalwood, tobacco, with a very long, bright finish
Food pairing:	Flavorful, textured dishes, dark sauces, game, blue cheeses



MARCHESI MAZZEI S.P.A. AGRICOLA

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