



CASTELLO DI
FONTERUTOLI

SIEPI
2023

Siepi, owned by Mazzei family since 1435, has always been a model farm, still managed today with the same kind of respect. A unique location, a special microclimate, the foresight in the early 1980s to plant Merlot as the ideal grape to complement Sangiovese in a very particular "terroir" produce a wine which is perfectly balanced between elegance, power and complexity.

Appellation:	Toscana IGT
Winery location:	Fonterutoli - Castellina in Chianti (SI)
Grape varieties:	50% Sangiovese, 50% Merlot
Alcohol:	14,43% vol.
Total acidity:	6,09‰
Vineyards location:	Siepi (Castellina in Chianti): 260 m (850 ft) a.s.l.; S-SW exp.
Soil:	Mainly Alberese
Vineyards age:	25 - 38 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 6,500
Harvest:	Hand picked from September 13th (Merlot), October 2nd (Sangiovese)
Fermentation:	26 - 28° C, in stainless steel tanks
Period of maceration:	14 days (Merlot), 18 days (Sangiovese)
Ageing:	18 months in french oak barrels (70% new): Barriques (Merlot), Tonneaux (Sangiovese)
Finissage:	3 months in concrete tanks
Bottling:	June 2025
Available on the market:	September 2025
Production:	35,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt - 18 lt
Cases:	Wooden box
First vintage:	1992
Ageing potential:	Over 20 years
Key descriptors:	Crispy notes of elder, plum, berries, sandalwood, tobacco, with a very long, bright finish

