

**CONCERTO**  
**2015**

"Concerto" was born in 1981, as an effect of a viticulture becoming aware of its unexpressed potential, experimenting new training systems and new blends, including also non-autochthonous varieties; it was one of the forerunners and also a major player of the "Super Tuscans" phenomenon.

<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>	80% Sangiovese, 20% Cabernet Sauvignon
<b>Alcohol:</b>	14,47% vol.
<b>Total acidity:</b>	5,90‰
<b>Vineyards location:</b>	Fonterutoli: 450-550 m (1,470-1,800 ft) a.s.l. Siepi: 260 m (850 ft) a.s.l.
<b>Soil:</b>	Rocky - coming from decomposed limestone and sandstone
<b>Vineyards age:</b>	17 - 32 years
<b>Training system:</b>	Spur cordon-training and Guyot
<b>Nr. of vines per hectare:</b>	5,600 - 7,500
<b>Harvest:</b>	Hand picked starting from September 28th
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	14 - 18 days
<b>Ageing:</b>	18 months in small french oak barrels (225 lt / 70% new)
<b>Bottling:</b>	February 2017
<b>Available on the market:</b>	September 2017
<b>Production:</b>	25,000 bottles
<b>Formats:</b>	375 ml - 750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt - 18 lt
<b>First vintage:</b>	1981
<b>Ageing potential:</b>	Over 20 years
<b>Key descriptors:</b>	Rich and juicy, notes of underbrush and black berries, powerful and fine
<b>Food pairing:</b>	Spiced dishes, stewed game, aged cheeses



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