

PHILIP **2009**

This wine is dedicated to Philip Mazzei (1730-1816), an illustrious ancestor of the family's, passionate grape grower, political thinker, and "citizen of the world". Made with a blend of grapes selected from all the Mazzei's estates, Philip is the quintessence of Tuscany. It embodies the "New World" spirit of Tuscan winemaking, best represents the "revolutionary" character of Philip Mazzei, and expresses our desire to pursue happiness.

Appellation:

Vineyards location:

Grape varieties:

Alcohol:

Total acidity:

Vineyards altitude:

Soil:

Vineyards age:

Training system:

Nr. of vines per hectare:

Harvest:

Fermentation temperature:

Period of maceration:

Aging:

Bottling:

Available on the market:

Production:

Formats:

First vintage:

Aging potential:

Key descriptors:

Food pairing:

Cases:

Toscana IGT

Fonterutoli - Castellina in Chianti (SI)

Belguardo - Montebottigli (GR)

100% Cabernet Sauvignon

14,30% vol.

6,00%

50 - 310 mt (165 - 1,020 ft) a.s.l.; S-SW exp.

Miscellaneous

10 - 15 years

Spur cordon-training

6,600

Hand picked from Sept. 8th (Belguardo),

Sept. 25th (Fonterutoli)

28 - 30° C

16 days (Fonterutoli), 20 days (Belguardo)

24 months in small french and american

oak barrels (500 lt / 30% new)

December 2013

March 2014

20,000 bottles

750 ml - 1,5 lt - 3 lt

2008

Over 20 years

Full, ripe and intriguing body, long taste

with pleasant and fresh aftertaste

Game stews, aged and blue cheese, spicy food

6 bottles cardboard box (750 ml),

single wooden case (1,5 lt - 3 lt)



MARCHESI MAZZEI S.P.A. AGRICOLA

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