

SER LAPO
2010

With this outstanding Chianti Classico, the Mazzei, proprietors of Castello di Fonterutoli since 1435, celebrate their notable ancestor Ser Lapo, author of the first official document mentioning “Chianti wine” (December 16th, 1398).

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| Appellation: | Chianti Classico Riserva DOCG |
| Winery: | Castello di Fonterutoli |
| Winery location: | Loc. Fonterutoli - Commune of Castellina in Chianti (SI) |
| Grape varieties: | 90% Sangiovese, 10% Merlot |
| Alcohol: | 13,50% vol. |
| Total acidity: | 5,60‰ |
| Vineyards location: | Altitude: 220 - 510 m.a.s.l. |
| Soil: | Limestone |
| Vineyards age: | 10 - 23 years |
| Training system: | Spur cordon-training |
| Nr. of vines per hectare: | 4,500 - 7,500 |
| Harvest: | Hand picked from September 24 (Sangiovese), from September 7 (Merlot) |
| Fermentation temperature: | 26 - 28° C |
| Period of maceration: | 15 - 18 days |
| Aging: | 12 months in small french oak barrels (225 lt / 50% new) |
| Bottling: | February 2013 |
| Available on the market: | June 2013 |
| Production: | 80,000 bottles |
| Formats: | 750 ml |
| First vintage: | 1983 |
| Aging potential: | Over 10 years |
| Key descriptors: | Strong structure, fresh, forest aromas, rich in tannins, strong and elegant |
| Food pairing: | Pasta with game sauce, stews, grilled red meats, mid-aged cheeses |



MARCHESI MAZZEI S.P.A. AGRICOLA

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