

SER LAPO
2012

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).

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:	12,94% vol.
Total acidity:	5,98‰
Vineyards location:	Altitude: 220 - 510 m.a.s.l.
Soil:	Medium texture, with loam and limestone
Vineyards age:	10 - 25 years
Training system:	Spur cordon-training
Nr. of vines per hectare:	4,500 - 7,500
Harvest:	Hand picked from September 25th (Sangiovese), from September 6th (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:	March 2015
Available on the market:	June 2015
Production:	100,000 bottles
Formats:	750 ml
First vintage:	1983
Aging potential:	Over 10 years
Key descriptors:	Fresh, with aroma of berries, strong structure, intense taste
Food pairing:	Pasta with game sauce, stews, grilled red meats, mid-aged cheeses



MARCHESI MAZZEI S.P.A. AGRICOLA

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