

MAZZEI

SER LAPO CHIANTI CLASSICO
RISERVA DOCG 2016

BACKGROUND

For 26 generations, the Mazzei family has been producing benchmark Italian wines from their historic Castello di Fonterutoli estate in Tuscany and more recently in the Maremma, Sicily and the Veneto. The passion, commitment and expertise that goes into these expressive wines is a reflection of the Mazzei's spirit of innovation and respect for each property's unique terroir.

The Fonterutoli estate's Chianti Classico Riserva is dedicated to the Mazzei's notable ancestor, Ser Lapo, vigneron, merchant and author of the first official document mentioning "Chianti wine" (December 16th, 1398).

APELLATION

Tuscany, Italy

VARIETAL COMPOSITION

90% Sangiovese, 10% Merlot

TERROIR & VINTAGE NOTES

Sourced from estate vineyards composed primarily of clay/loam and calcareous rocks/sandstones. Vineyards are 15-30 years old and planted at 820 - 1,080ft a.s.l.

WINEMAKING

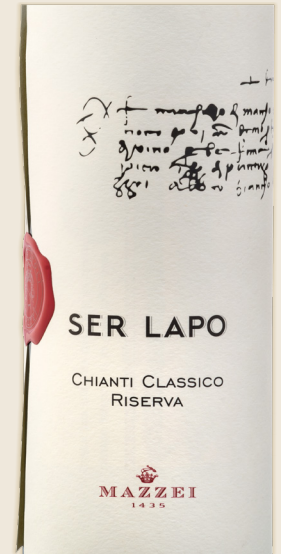
The Sangiovese and Merlot grapes undergo a temperature-controlled fermentation in stainless steel tanks with 15-18 days maceration.

AGEING

Grapes are aged 12 months in small French oak barriques (225/500 lt - 50% new), followed by 5 months refinement in bottle.

TASTING NOTES

Ruby red color with violet nuances. On the nose, bright aromas of fresh cherries mingle with notes of thyme and a subtle smoky character. Bright acid structure providing a lively quality. Cranberry, raspberry, and red cherry dominate with hints of leather, cedar, and cocoa powder. Some earthiness in the finish and ripe soft tannins.



WINEMAKER

Carlo Ferrini

TECHNICAL DATA

Alcohol
13.0%

Total Acidity
6.0 g/L

94 **SMART BUY**
WINE SPECTATOR
POINTS December 2019

95 PTS JAMES SUCKLING 6/16
92+ PTS WINE ADVOCATE 9/19
91 PTS WINE & SPIRITS 4/20



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