



WINEMAKER
Mazzei Family

TECHNICAL DATA

Acidity
TA: 5.6 g/L
Alcohol
13.5%

MAZZEI

SER LAPO CHIANTI CLASSICO
RISERVA DOCG 2012

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. Since the 1400's the Mazzei's have been producing wine; making it one of the oldest running Italian companies - of any kind! Their ancestry is closely woven not only into Tuscany's winemaking history, but as well as to this venerated region's political and cultural past.

APPELLATION

Tuscany, Italy

VARIETAL COMPOSITION

90% Sangiovese; 10% Merlot

TERROIR & VINTAGE NOTES

Four beautiful properties make up the Mazzei portfolio. Castello di Fonterutoli in historic Chianti Classico, Tuscany remains the historic home of Mazzei. An enthusiasm for discovery has led to the purchase of Belguardo in the Maremma, which borders the Tuscan coast and Zisola in Noto, Sicily. Giovanni Mazzei has recently taken over his family's estate, Villa Marcello, in the Veneto, adding classic Prosecco to the esteemed Mazzei portfolio.

WINEMAKING

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

AGEING

Both grapes are aged 12 months in small French oak barriques, followed by 4 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.



91 WINE SPECTATOR
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