



WINEMAKER
Mazzei Family

TECHNICAL DATA
Alcohol
13.5%

MAZZEI

“BADIOLA” TOSCANA 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. 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

70% Sangiovese, 30% 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

Grapes are hand-harvested and then fermented in temperature-controlled stainless steel tanks at 75-84°F. The total maceration period is 12-15 days.

AGEING

The wine is aged in a combination of French and American oak barrels for 10 months.

TASTING NOTES

Deep, inky purple in color. On the nose, intense aromas of red berries and cocoa. Soft and smooth on the palate, with flavors of wild blackberries and raspberries; well balanced, with great depth and a long finish.

