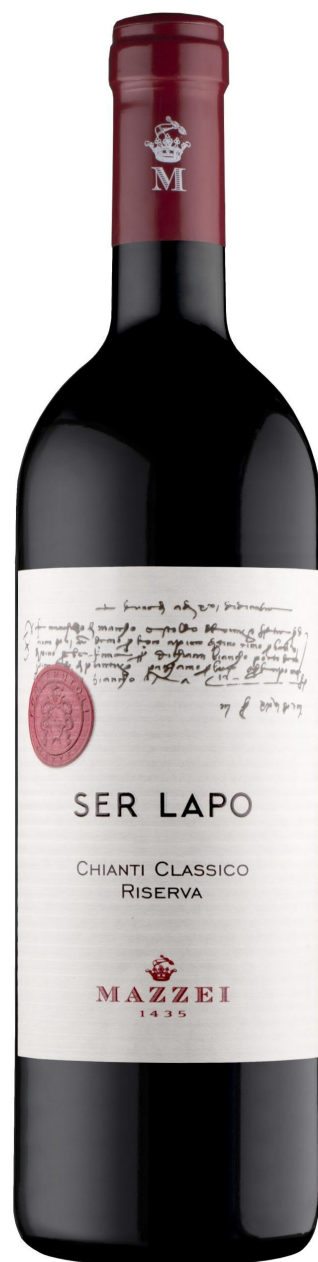


**SER LAPO**  
**2016**

With this outstanding Chianti Classico Riserva, the Marquis Mazzei celebrate their notable ancestor Ser Lapo, author of the first official document mentioning “Chianti wine” (December 16th, 1398).

<b>Appellation:</b>	Chianti Classico Riserva DOCG
<b>Winery:</b>	Castello di Fonterutoli
<b>Winery location:</b>	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
<b>Grape varieties:</b>	90% Sangiovese, 10% complementary varieties
<b>Alcohol:</b>	13,20% vol.
<b>Total acidity:</b>	6,00‰
<b>Vineyards location:</b>	Altitude: 250 - 330 m.a.s.l.
<b>Soil:</b>	Clay/loam with medium texture and average presence of calcareous rocks/sandstones
<b>Vineyards age:</b>	15 - 30 years
<b>Training system:</b>	Spur cordon-training
<b>Nr. of vines per hectare:</b>	4,500 - 7,500
<b>Harvest:</b>	Hand picked from September 22nd
<b>Fermentation temperature:</b>	26 - 28° C
<b>Period of maceration:</b>	15 - 18 days
<b>Ageing:</b>	12 months in small french oak barrels (225/500 lt - 50% new)
<b>Bottling:</b>	September 2018
<b>Available on the market:</b>	February 2019
<b>Production:</b>	175,000 bottles
<b>Formats:</b>	750 ml - 1,5 lt
<b>First vintage:</b>	1983
<b>Ageing potential:</b>	Over 10 years
<b>Key descriptors:</b>	Fresh, tannic, with aroma of berries, strong structure, earthy and intense taste
<b>Food pairing:</b>	Pasta with game sauce, stews, grilled red meats, mid-aged cheeses



**MARCHESI MAZZEI S.P.A. AGRICOLA**

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C.E./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.