


MAZZEI
1435

SIEPI
2001

Created from a blend of Sangiovese and Merlot grapes harvested in the Siepi vineyard, situated at an altitude of 260 m. (853 ft.) and benefitting from exceptional climatic and soil conditions. A highly concentrated wine with sweet and dense tannins, it displays a unique and original character that is appreciated by wine lovers throughout the world.

Appellation:	Toscana IGT
Winery:	Castello di Fonterutoli
Winery location:	Loc. Fonterutoli - Commune of Castellina in Chianti (SI)
Grape varieties:	50% Sangiovese, 50% Merlot
Alcohol:	13,90% vol.
Total acidity:	5,50‰
Vineyards location:	Siepi: 260 m (850 ft) a.s.l.; S-SW exp.
Soil:	Mainly Alberese
Training system:	Spur cordon-training
Nr. of vines per hectare:	4,500 - 6,800
Harvest:	Hand picked starting from September 9 (Merlot), from September 22 (Sangiovese)
Fermentation temperature:	28 - 30° C
Period of maceration:	14 days (Merlot), 16 days (Sangiovese)
Ageing:	16 / 18 months in small french oak barrels (228 lt - 70% new)
Bottling:	June 2003
Available on the market:	February 2004
Production:	30,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt
First vintage:	1992



MARCHESI MAZZEI S.P.A. AGRICOLA

Via Ottone III n° 5, Loc. Fonterutoli, I-53011 Castellina in Chianti (SI) - Tel. (+39) 0577 73571 - Fax (+39) 0577 735757 - www.mazzei.it - mazzei@mazzei.it
C.F./P.IVA 00758320527 - Reg. Impr. SI n° 00758320527 - R.E.A. SI n° 89175 - Cap. Soc. € 4.400.000,00 i.v.