

MAZZEI **2016 Badiola di Fonterutoli**

Coming from high-altitude vineyards in the heart of Chianti Classico, surrounding a X Century Romanic church, it greatly combines the finesse of the freshest Sangiovese with the structure and the smoothness of the Merlot.

Appellation

Toscana IGT

Winery

Castello di Fonterutoli

Winery location

Loc. Fonterutoli - Commune of Castellina in Chianti (SI)

Grape varieties

65% Sangiovese, 30% Merlot, 5% Petit Verdot

Alcohol

13,39% vol.

Total acidity

6,03‰

Vineyards location

Le Ripe vineyard,
alt.: 450 - 510 m. (1,476 - 1,673 ft) a.s.l.

Soil

Rocky - coming from decomposed limestone and sandstone

Training system

Spur cordon-training and Guyot

Nr. of vines per hectare

5,500 - 7,200

Harvest

Hand picked
from September 29th (Sangiovese),
from September 22nd (Merlot)

Fermentation temperature

26 - 28° C

Period of maceration

12 - 15 days

Aging

In american small oak barrels (225 lt) for 10 months

Bottling

September 2017

Available on the market

December 2017

Production

230,000 bottles

First vintage

2011

Key descriptors

Elegant, fresh red berry flavors, velvety, aromatic and supple

Food pairing

Cold cuts, pasta with meat/game sauce, pizza, big grilled fish, pot roast