



MAZZEI

1435



2017 FONTERUTOLI CHIANTI CLASSICO DOCG

Established in 1435, the Mazzei family is one of Tuscany's oldest wine dynasties and they have been cultivating vineyards and crafting fine wine for over 600 years in Fonterutoli in the heart of Chianti Classico. Leading the portfolio today are the Marchesi Mazzei, brothers Francesco and Filippo, as well as Filippo's son Giovanni, the 25th generation. All the estates are farmed with a commitment to reducing environmental impact and fostering sustainability. From their state-of-the-art low-impact, gravity fed cellar to their massal selections and clonal research, the current generation pursues innovation that elevates their wines and protects their ecosystem. This balance of preservation and evolution is rooted in the Castello di Fonterutoli, the historic family seat.

This Chianti Classico comes from 120 different parcels and truly represents the family's estate vineyards. The "younger brother" of Castello Fonterutoli. This flagship Chianti Classico is a benchmark for the category.

VINTAGE NOTES

The 2017 harvest was unparalleled thanks to climatic events which followed one another in an unusual and extraordinary way. April frost was followed by exceedingly hot and dry spring and summer months, which led to water stress and reduced weight in the grape bunches. Harvest started earlier than usual. September rains brought temperatures down leading to grapes of heterogeneous quality. With careful selection, 2017 delivered excellence as a result of experience, careful vineyard management and harvest selection.

TECHNICAL DETAILS

Appellation: Chianti Classico DOCG

Composition: 90% Sangiovese, 10% mix of Colorino and Malvasia Nera

Vineyards: 5 different vineyard sites; 120 separate parcels

Elevation: 722 to 1804 feet (220 - 550m)

Soil: richly textured Albarese limestone and marl

Maturation: 12 months in French oak barrels (40% new); 45 days in concrete tanks

Alcohol: 13.5%

Pack: 6/750ML