



M A Z Z E I

1 4 3 5

2018 SER LAPO CHIANTI CLASSICO RISERVA 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 sophisticated Riserva is dedicated to the Mazzei's notable ancestor, Ser Lapo, known as the "father" of the Chianti wine appellation, which he coined in a document dated December 16, 1398. The script at the top of the label is a reproduction of this historic correspondence.

VINTAGE NOTES

The 2018 vintage was excellent from both a qualitative and quantitative perspective. Abundant winter precipitation offset the deficits of previous years. Warmer spring temperatures led to early budding, and the summer progressed with the expected large diurnal swings between hot days and cool nights. Harvest started in September when grapes reached phenolic maturity and the resulting wines balance freshness with richness and complexity.

TECHNICAL DETAILS

Appellation: Chianti Classico Riserva DOCG

Composition: 90% Sangiovese, 10% Merlot

Vineyards: Cornia and Caggiolo; estate plots surrounding Fonterutoli

Elevation: 820 to 1150 feet (250 - 350 m)

Soil: Cornia - clay and limestone; Caggiolo - calcareous Alberese with clay texture

Maturation: 12 months in small French oak barrels (50% new)

Alcohol: 13.7%

Pack: 6/750ML

