



MAZZEI

1435



2020 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 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

A vintage characterized by average temperatures and well-spaced rainfall gave rise to a satisfying harvest of top-quality grapes. The yields in 2020 were lower due to a few cold nights in early April which affected bud burst in some areas. With their thick skins and well-ripened phenols, the grapes produced wines which combine fullness and structure with balance and freshness.

TECHNICAL DETAILS

Appellation: Chianti Classico DOCG

Composition: 90% Sangiovese, 5% Colorino, 5% Malvasia Nera

Vineyards: 7 different vineyard sites

Elevation: 722 to 1870 feet (220 - 570m)

Soil: richly textured Albarese limestone and marl

Maturation: 12 months in French oak barrels; 45 days in concrete tanks

Alcohol: 13.5%

Pack: 12/750ML

TASTING NOTES

Ripe black cherries with orange peel notes lead to a medium-bodied wine with velvety tannins brimming with berries and hints of chocolate and spice. Enjoy with grilled meats, BBQ, tomato-based dishes, rich pastas, roasted vegetables and hard cheeses.