



2020 PHILIP TOSCANA IGT

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.

A passionate grape grower and liberal thinker, Philip Mazzei (1730-1816) best represents the innovative, visionary and entrepreneurial spirit that has characterized the Mazzei family throughout its history. Philip is a rich, supple and silky blend of Cabernet Sauvignon selected from Mazzei's Fonterutoli and Belguardo estates.

AN AMERICAN PATRIOT

This wine is dedicated to Philip Mazzei, an illustrious ancestor of the family, as well as an American Patriot and pioneer. "The great doctrine 'All men are created equal', incorporated into the Declaration of Independence by Thomas Jefferson, was paraphrased from the writings of Philip Mazzei, an Italian-born patriot, and close friend of Thomas Jefferson's." (JFK, "A Nation of Immigrants")

TECHNICAL DETAILS

Appellation: Toscana IGT

Composition: 100% Cabernet Sauvignon

Vineyards: parcels from Fonterutoli and Belguardo (Chianti Classico & Maremma) Elevation: 165-1020 feet (50-310 m) Soil: Fonterutoli, mainly limestone; Belguardo, mainly sandstone Maturation: 18 months, French and American oak barrels (225L, 30% new) Alcohol: 14% Pack: 6/750ML

TASTING NOTES

Luscious red and black fruit accompanied by cocoa, cedar and dried flowers combine as an opulent and intriguing wine that finishes with freshness. Enjoy with grilled meat, rich soups or stews, blue cheese, mushroom-based dishes and pepper-crusted proteins.