



# MAZZEI

1435

## 2020 POGGIO BADIOLA 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. This balance of preservation and evolution is rooted in the Castello di Fonterutoli, the historic family seat.

Poggio Badiola is a contemporary wine sourced from vineyards at higher altitudes in the heart of the Chianti Classico region. This wine combines the freshness and elegance of Sangiovese with the soft structure of Merlot.

### VINTAGE NOTES

A vintage characterized by average temperatures and well-spaced rainfall gave rise to a satisfying harvest of top-quality grapes. The yields 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: Toscana IGT

Composition: 70% Sangiovese, 30% Merlot

Vineyards: Badiola vineyard (Radda in Chianti)

Elevation: 1540 to 1870 feet (470-570 m)

Soil: "Galestro" (Limestone) and "Arenaria" (Sandstone)

Maturation: 10 months in small French and American oak barrels (225L)

Alcohol: 13%

Pack: 12/750ML