



2020 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 winter of 2020 was cold with moderate rainfall. After a cool spring with adequate, well-spaced showers, the wide diurnal temperature range over the long hot summer was sufficient to ensure a smooth and problem-free ripening of the grapes. The process was also helped by rains in June and September which reduced water stress, and by an absence of pests or disease. A season characterised by average temperatures and well-spaced rainfall gave rise to a highly satisfying harvest of top-quality grapes. With their thick skins and well-ripened phenols, these grapes will produce wines which combine fullness and structure with balance and freshness.

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: 13.5%

Pack: 6/750ML

