



# MAZZEI

1435

## 2020 SIEPI TOSCANA IGT

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 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, who are pursuing innovation that elevates their wines and protects their ecosystem. All the estates are farmed with a commitment to reducing environmental impact and fostering sustainability. This balance of preservation and evolution is rooted in the Castello di Fonterutoli, the historic family seat.

The grapes for this single vineyard offering come from one of the oldest vineyards in Italy, with records dating to 1435. The vineyard sits on a well-lit plateau surrounded by oak forests, a unique microclimate for both Sangiovese and Merlot. The Merlot plantings were added in the early 1980's as the ideal complement to the indigenous Sangiovese. Siepi delivers wines of superior structure and sophisticated elegance.

### 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: 50% Sangiovese, 50% Merlot

Vineyard: Siepi is a single vineyard with south-southwest exposure

Elevation: 850 feet (260 m)

Soil: Alberese, calcareous marl and schist mixed with sandstone and clay

Maturation: 18 months in French oak barrels (70% new); 3 months finishing in concrete tanks

Alcohol: 14.5%

Pack: 6/750ML in wood box

### TASTING NOTES

A sophisticated, well-structured wine with an intriguing mélange of elder, plum, dark berries, sandalwood and tobacco, and a finish of elegance and length. Pairs well with rich, textured dishes including game meats, hearty vegetables and dark sauces.

