



MAZZEI

1435



2021 CONCERTO DI FONTERUTOLI TOSCANA IGT 40th Anniversary Release

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.

Concerto di Fonterutoli, first released in 1981, is one of the first ten wines that built the legend of the Super Tuscans in a decade which marked a historic turnabout in Tuscan winemaking and added new luster to the image of Italian wine in general.

VINTAGE NOTES

The 2021 harvest was smaller than average due to minimal winter precipitation. Spring brought adequate rainfall. A long, hot summer with good diurnal temperature swings lead to a rewarding harvest of grapes with thick skins and well-ripened phenols, which produced rich wines with superior structure balanced with freshness.

TECHNICAL DETAILS

Appellation: Toscana IGT

Composition: 80% Sangiovese, 20% Cabernet Sauvignon

Vineyards: Concerto in Castellina (plots: Brotine, Scassi, Acacie)

Elevation: 1150 feet (350 m)

Soil: Rocky - coming from decomposed limestone and sandstone

Maturation: 18 months, French oak barrels (70% new); 4 months in concrete tanks

Alcohol: 14.2%

Pack: 6/750ML in wood box

TASTING NOTES

A faultless symphony of tannins, acid and flavor, including juicy blackberries and currents with notes of spice and underbrush. Enjoy with richly spiced meat or vegetable dishes, braised game, aged cheeses and hearty pastas.