



# MAZZEI

1435

## 2021 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 a high-altitude vineyard 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

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: 70% Sangiovese, 30% Merlot

Vineyards: Le Ripe vineyard (Castellina in Chianti)

Elevation: 1476 to 1673 feet (450-510 m)

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

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

Alcohol: 13.5%

Pack: 12/750ML

### TASTING NOTES

Compelling berry, stone and herbal aromas lead to elegant, fresh red berry flavors in a supple, medium-bodied palate. Enjoy with antipasto, pasta with hearty sauces, rich meats and fish and pizza.

