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2020 BADIÒLA CHIANTI CLASSICO GRAN SELEZIONE 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.

La Badiòla, a 12th century Romanic church, overlooks the grapes for this single vineyard offering. The vineyard has the lowest temperatures among the Mazzei holdings, even in the height of summer. High altitude, lower temperatures and extended hangtime provides a wine that delivers elegance and freshness.

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: Chianti Classico Gran Selezione

Composition: 100% Sangiovese (3 clones + 3 massal selections)

Vineyards: Badiòla vineyard (Radda in Chianti); average vine age is 19 years

Elevation: 1870 feet (570 m)

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

Maturation: 16 months in French oak barrels (500L 30% new) followed by 5 months in concrete tanks

Alcohol: 13%

Pack: 6/750ML

