

MARCHESI MAZZEI

Castello Fonterutoli CC
Gran Selezione 2019

\$65.00

* Suggested retail price

MAZZEI
1435

	Product code	32299
	Licensee price	\$58.53
	Format	6x750ml
	Listing type	Consignment
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Chianti Classico
	Varietal(s)	Sangiovese
	Alcohol percentage	14%
	Colour	Red
	Sugar content	1.6
	Closure type	Cork
	Length of aging	Over 20 years

ABOUT THIS WINERY

The history of Marchesi Mazzei is the story of Tuscany, uniting the family and famous region since the 11th century. The winery's roots in the territory span over 600 years and continue to expand through new wineries and vineyards, including Castello di Fonterutoli in the heart of Chianti Classico, Belgardo in Maremma (Tuscany), Zisola in Noto (Sicily) and Prosecco house Villa Marcello in Treviso (Veneto).

TASTING NOTES

It's the wine that represents the essence itself of Castello di Fonterutoli estate. It was a forerunner, in 1995, of Gran Selezione category; it's a Cru of Sangiovese coming from the best parcels surrounding the Fonterutoli hamlet, in the Castellina in Chianti municipality. The real "Château" of the estate. Perfect combination of elegance, structure and mineral character.

PRODUCTION NOTES

Hand picked harvest. Vinification in stainless steel trunk-conic vats. Fermentation temperature at 26-28° C. Maceration for 15-16 days. Aged in French oak barrels (500 lt, 50% new) for 18 months. 4 months finissage in concrete tanks.



- 95 Points -
James Suckling

- 94 Points -
Wine Advocate