

MARCHESI MAZZEI





Siepi Toscana IGT 2021

	Product code	13978614
\$	Licensee price	\$145.57
iii -	Format	6x750ml
	Listing type	SAQ Specialty by lot
Ċ	Status	Available
	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Indicazione geographica tipica (IGT)
9	Region	Tuscany
	Appellation	Toscana
#*	Varietal(s)	Sangiovese 50 %
#*	Varietal(s)	Merlot 50 %
%	Alcohol percentage	14%
(Y	Colour	Red
B	Sugar content	2
T	Closure type	Cork
X	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, Belgvardo in Maremma (Tuscany), Zisola in Noto (Sicily) and Prosecco house Villa Marcello in Treviso (Veneto).

TASTING NOTES

Crispy notes of elder, plum, berries, sandalwood, tobacco, with a very long, bright finish.

PRODUCT NOTES

Siepi, owned by Mazzei family since 1435, has always been a model farm, still managed today with the same kind of respect. A unique location, a special microclimate, the foresight in the early 1980s to plant Merlot as the ideal grape to complement Sangiovese in a very particular terroir produce a wine which is perfectly balanced between elegance, power and complexity.

PRODUCTION NOTES

Hand picked harvest. Fermentation temperature (26-28°C) in stainless steeel tanks. Period of maceration: 14 days (Merlot), 18 days (Sangiovese). Ageing for 18 months in French oak barrels (70% new): barriques (Merlot), tonneaux (Sangiovese). Finissage for 3 months in concrete tanks.

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