

MARCHESI MAZZEI

\$35.00 * Suggested retail price



Castello Fonterutoli CC Gran Selezione 2015

	Product code	15278806
\$	Licensee price	\$30.24
i i i i	Format	12x375ml
	Listing type	SAQ Specialty by lot
Ľö	Status	Available
	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
9	Region	Tuscany
	Appellation	Chianti Classico
100	Varietal(s)	Sangiovese 92 %
100	Varietal(s)	Malvasia Nera 8 %
%	Alcohol percentage	14%
3	Colour	Red
	Sugar content	1.6
1	Closure type	Cork
X	Length of aging	Over 20 years



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

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. Great structure, complex dried flowers bouquet, very rich and persistent.

PRODUCTION NOTES

Hand picked harvest. Fermentation temperature at 26-28° C. Maceration for 15-18 days. Aged in small French oak barrels (225 and 500 lt) - 60% new barrels for 20 months.

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- 96 Points -Decanter

- 96 Points -James Suckling

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