



CASTELLO DI FONTERUTOLI

SIEPI 2022

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.

Appellation:	Toscana IGT
Winery location:	Loc. Fonterutoli - Castellina in Chianti (SI)
Grape varieties:	50% Sangiovese, 50% Merlot
Vineyards location:	Siepi (Castellina in Chianti): 260 m (850 ft) a.s.l.; S-SW exp.
Soil:	Mainly Alberese
Vineyards age:	24 - 37 years
Training system:	Spur cordon-training and Guyot
Nr. of vines per hectare:	4,500 - 6,500
Harvest:	Hand picked from September 5th (Merlot), September 17th (Sangiovese)
Fermentation:	26 - 28° C, in stainless steel tanks
Period of maceration:	14 days (Merlot), 18 days (Sangiovese)
Ageing:	18 months in french oak barrels (70% new): Barriques (Merlot), Tonneaux (Sangiovese)
Finissage:	3 months in concrete tanks
Bottling:	June 2024
Availability:	September 2024
Production:	30,000 - 35,000 bottles
Formats:	750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt - 18 lt
Cases:	3/6 bottles wooden box (750 ml), single wooden case (other formats)
First vintage:	1992
Ageing potential:	Over 20 years
Key descriptors:	Crispy notes of elder, plum, berries, sandalwood, tobacco, with a very long, bright finish
Food pairing:	Flavorful, textured dishes, dark sauces, game, meditation

