



CASTELLO DI  
FONTERUTOLI

**SIEPI**  
**2023**

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.

|                                  |                                                                                                  |
|----------------------------------|--------------------------------------------------------------------------------------------------|
| <b>Appellation:</b>              | Toscana IGT                                                                                      |
| <b>Winery location:</b>          | Fonterutoli - Castellina in Chianti (SI)                                                         |
| <b>Grape varieties:</b>          | 50% Sangiovese, 50% Merlot                                                                       |
| <b>Alcohol:</b>                  | 14,50% vol.                                                                                      |
| <b>Vineyards location:</b>       | Siepi (Castellina in Chianti):<br>260 m (850 ft) a.s.l.; S-SW exp.                               |
| <b>Soil:</b>                     | Mainly Alberese                                                                                  |
| <b>Vineyards age:</b>            | 25 - 38 years                                                                                    |
| <b>Training system:</b>          | Spur cordon-training and Guyot                                                                   |
| <b>Nr. of vines per hectare:</b> | 4,500 - 6,500                                                                                    |
| <b>Harvest:</b>                  | Hand picked from September 13th (Merlot),<br>October 2nd (Sangiovese)                            |
| <b>Fermentation:</b>             | 26 - 28° C, in stainless steel tanks                                                             |
| <b>Period of maceration:</b>     | 14 days (Merlot), 18 days (Sangiovese)                                                           |
| <b>Ageing:</b>                   | 18 months in french oak barrels (70% new):<br>Barriques (Merlot), Tonneaux (Sangiovese)          |
| <b>Finissage:</b>                | 3 months in concrete tanks                                                                       |
| <b>Production:</b>               | 30,000 - 35,000 bottles                                                                          |
| <b>Formats:</b>                  | 750 ml - 1,5 lt - 3 lt - 6 lt - 12 lt - 18 lt                                                    |
| <b>Cases:</b>                    | 3/6 bottles wooden box (750 ml),<br>single wooden case (other formats)                           |
| <b>First vintage:</b>            | 1992                                                                                             |
| <b>Ageing potential:</b>         | Over 20 years                                                                                    |
| <b>Key descriptors:</b>          | Crispy notes of elder, plum,<br>berries, sandalwood, tobacco,<br>with a very long, bright finish |

