



CASTELLO DI  
FONTERUTOLI

# SIEPI 2024 En Primeur

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.

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|----------------------------------|----------------------------------------------------------------------|
| <b>Appellation:</b>              | Toscana IGT                                                          |
| <b>Winery location:</b>          | Fonterutoli - Castellina in Chianti (SI)                             |
| <b>Grape varieties:</b>          | 50% Sangiovese, 50% Merlot                                           |
| <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>            | 26 - 39 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 5th (Merlot),<br>October 5th (Sangiovese) |
| <b>Fermentation:</b>             | 26 - 28 °C, in stainless steel tanks                                 |

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| <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>Bottling:</b>             | July 2026                                                                                        |
| <b>Availability:</b>         | September 2026                                                                                   |
| <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 |

