



## 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>Vineyards location:</b>	Siepi (Castellina in Chianti): 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), 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): Barriques (Merlot), Tonneaux (Sangiovese)
<b>Finissage:</b>	3 months in concrete tanks
<b>Bottling:</b>	June 2025
<b>Availability:</b>	September 2025
<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), 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, berries, sandalwood, tobacco, with a very long, bright finish

