



Wine Region: TUSCANY, ITALY
 Date Established: 1435
 Winemaker: CARLO FERRINI



BADIOLA:

70% Sangiovese, 30% Merlot.* A baby Super-Tuscan.
 2007 Vintage:
 87 Points, "Italy's Finest Values"
Robert Parker's The Wine Advocate, August 2009

CASTELLO DI FONTERUTOLI:

90% Sangiovese, 10% Cabernet Sauvignon.*
 A current *Gambero Rosso Tre Bicchieri* winner.
 2005 Vintage:
 90 Points
Robert Parker's The Wine Advocate, June 2008

FONTERUTOLI CHIANTI CLASSICO:

90% Sangiovese, 5% Malvasia Nera & Colorino, and 5% Merlot.*
 2007 Vintage:
 90 Points
Wine Spectator, October 31, 2009

SIEPI:

50% Merlot, 50% Sangiovese.*
 2006 Vintage:
 95 Points
Wine Spectator, October 31, 2009

*Note: Blends may vary slightly from vintage to vintage.

The Mazzei family's Castello di Fonterutoli estate is source of some of Italy's most prestigious wines. An historic property embracing a centuries-old hamlet just south of Castellina in Chianti, in the heart of Chianti Classico, it has been in the hands of the Mazzei family since 1435. Today the estate is led by Lapo Mazzei and his sons, Francesco and Filippo, representing the 24th generation of winemakers. This dynamic family has carefully safeguarded the inherent beauty and the rich heritage of Fonterutoli, while simultaneously implementing measures to ensure cutting-edge quality in the vineyards and cellars. An exciting example of this dedication to quality is the now complete construction of a stunning new cellar that operates via gravity and clean energy, and has already been defined as "the most impressive in the entire Chianti region" by Steven Spurrier of *Decanter* magazine.

The spectacular Fonterutoli hamlet – which includes a cluster of houses, the church of San Miniato and a century family villa – today comprises 1,165 acres, of which 195 are devoted to four distinct vineyard sites: Fonterutoli, Siepi, Badiola and Belvedere. The Sangiovese grape finds itself particularly at home in these four areas, which are planted at altitudes varying between 750 and 1,640 feet above sea level, at south and southwest exposure. The rocky limestone and the sandstone soil structure, high density planting (7,000 plants per hectare) and low yields of less than 40 hectoliters per hectare result in the production of complex, elegant and powerful Sangiovese wines.

