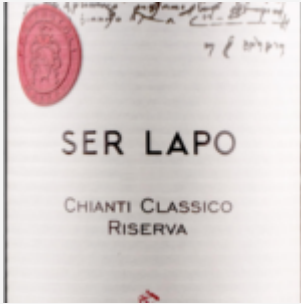


Mazzei Ser Lapo Chianti Classico Riserva Italy 2018

Selected by: Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2018
GRAPE Sangiovese/Blend
GEOGRAPHY Europe
COUNTRY Italy
LARGER REGION Tuscany
SMALLER REGION Chianti

Rationale

Tuscany's celebrated Chianti region was officially demarcated in 1716 by the Grand Duke Cosimo III de 'Medici, who bestowed this recognition specifically on the heart of this sizable zone- now known as Chianti Classico. Today, the production zones of Chianti fall around Florence in the north, Siena in the south, Arezzo in the east, and Pisa in the west. In recognition of its supremacy, the Italian government created the Chianti Denominazione di Origine Controllata (DOC) in 1967, which included Chianti Classico. It earned Denominazione di Origine Controllata e Garantita (DOCG) status in 1984, Italy's uppermost level of wine classification. Finally, in 1996, Chianti Classico separated from the Chianti DOCG and became its own DOCG. Chianti's prominence is rooted in her indigenous Sangiovese grape which in Classico is often bottled alone as opposed to being blended.

In Chianti, the Sangiovese grape displays ample acidity and signature flavors of black and red cherry, along with accents of flowers, herbs, spice, and earth. The tannins increase with quality, as does their structure and body, which can range from light to medium.

The home estate –owned by the Mazzei family since 1435 – is made up of some 1600 plus acres, of which 290 are planted to vineyards. Forty-plus years of research have resulted in their planting 36 selections of Sangiovese, some of which are unique and proprietary. With this wine, the Mazzei's celebrate their notable ancestor, Ser Lapo, author of the first official document mentioning "Chianti wine" (December 16th, 1398).

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Garnet
RIM VARIATION Pink
Stained Tears: None

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Med+
TANNIN Med+
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Cherry / Red Tomato • Red Plum • Red Raspberry • Red / Sour Cherry
Condition: Ripe

BLACK FRUIT Black Raspberry • Black Cherry • Mulberry • Black Plum *Condition: Ripe*

FLORAL Lavender • Violet *Condition: Fresh, Dried*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Mushrooms (Brown) • Beet (Purple) • Fennel / Anise • Tomatoes / Sun-Dried • Tomato Leaf

HERBAL Marjoram • Thyme • Tobacco Leaf • Oregano • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Licorice (Red) • Chinese Five Spice • Green Peppercorn

ORGANIC EARTH Forest Floor • Truffle / Mushrooms

INORGANIC EARTH Mineral / Rock

ANIMAL Leather

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Cinnamon • Coffee / Bean • Sandalwood • Star Anise • Toast

OXIDATION/NUTTINESS Almond / Marzipan • Pistachio