

Mazzei

Mazzei Siepi Toscana IGT 2020 is a remarkable blend of 50% Sangiovese and 50% Merlot, offering a harmonious marriage of elegance, power, and complexity from one of Tuscany's most iconic vineyards.



Siepi 2020

Tuscany, Italy

Region and Vineyards

Siepi is located in **Castellina in Chianti**, at the heart of Tuscany, where the Mazzei family has cultivated vineyards since **1435**. The vines are planted at **260 meters (850 feet) above sea level**, with a **south-southwest exposure** that maximizes sunlight and promotes even ripening.

The soil is predominantly **Alberese**, a compact calcareous soil that enhances the wine's structure and minerality. The **22- to 35-year-old vines** are trained using a combination of **spurred cordon** and **Guyot systems**, with densities ranging from **4,500 to 6,500 vines per hectare**. This meticulous vineyard management ensures concentrated, high-quality fruit with vibrant acidity and complexity.



The **2020 vintage** saw a careful harvest: **Merlot** was picked starting **September 7th**, followed by **Sangiovese** on **September 21st**. Each variety underwent separate fermentation in **stainless steel tanks** at controlled temperatures of **26–28°C**, with maceration periods of **14 days for Merlot** and **18 days for Sangiovese** to extract optimal flavors and tannins.

The wine was aged for **18 months in French oak barrels**, with **70% new oak**: **barriques** for the Merlot and **tonneaux** for the Sangiovese. After barrel aging, the wine was refined for an additional **3 months in concrete tanks** before being bottled in **July 2022**. This precise process enhances balance and integrates the flavors seamlessly.

Tasting Notes

- Color: Intense ruby red.
- Aromas: Intriguing notes of elderberry, plum, and wild berries, layered with hints of sandalwood and tobacco.
- **Palate**: Full-bodied and vibrant, with flavors of **dark fruit**, a firm tannic structure, and a remarkably long, bright finish that balances richness and freshness.



Alcohol:14,50%

Composition: 50% Sangiovese, 50%

Merlot







Siepi 2020

Did you know?

The **Mazzei family** has owned Siepi since **1435**, making it one of Tuscany's oldest family-run estates. The decision to plant Merlot alongside Sangiovese in the 1980s was pioneering for the region, creating one of the first blends that defined the **Super Tuscan** movement.

Wine Pairing Ideas

- Wild boar ragù with pappardelle: Enhances the wine's dark fruit and savory complexity.
- **Braised lamb shank with rosemary**: Matches the wine's richness and robust tannins.
- Aged Pecorino Toscano cheese: Balances the wine's acidity and bold flavors.
- **Venison medallions with berry reduction**: Complements the wine's bright fruit and earthy undertones.



Wine Enthusiast (WE): 96 Points (2020)

The nose balances dense, fiery aromas of grilled meat, pepper and gunpowder with lighter, friendlier notes of cherries and wild berries. The berries take a leading role on the palate, but the spicy smokiness lingers as an assertive undertone, leading into a hot finish. Tannins have grit without being rustic, emphasizing a saliva-inducing savoriness throughout.



Robert Parker (RP): 95 Points (2020)

Equal parts Merlot and Sangiovese, the Mazzei 2020 Siepi is a terrific vintage in a long line of wines that I had the pleasure of tasting through last year in a complete retrospective. The first vintage produced was 1992. The soils in the Siepi vineyard are especially deep, and the site is surrounded by forests to keep it cool. These conditions give rise to abundant aromas of sweet black cherry, underbrush and blue wild flower. This is a medium to full-bodied Tuscan red that shows enormous elegance and depth.



Wine Spectator (WS): 94 Points (2020)

Boasts black cherry and blackberry fruit wrapped in a cloak of toasty, resinous oak. Reveals cedar and iron notes that add depth as this builds to the long finish. This opened up after an hour in the glass, showing its polish, yet still needs time to absorb the oak. Sangiovese and Merlot. Best from 2026 through 2042.



