

Mazzei

Mazzei Concerto di Fonterutoli 2021 celebrates 40 years of legacy as one of Tuscany's original Super Tuscans, blending 80% Sangiovese and 20% Cabernet Sauvignon into a wine of elegance, structure, and harmony.



Concerto 2021

Tuscany, Italy

Region and Vineyards

The **Concerto di Fonterutoli** is produced in **Castellina in Chianti**, within the **Toscana IGT** appellation. The vineyards—**Brotine**, **Scassi**, and **Acacie**—are planted at an altitude of **350 meters (1,150 feet)**. The soils are a rocky mix of decomposed **limestone** and **sandstone**, contributing to the wine's minerality and structure.

The Mazzei family has cultivated this land since **1435**, making them one of Tuscany's oldest wine dynasties. These vineyards benefit from a Mediterranean climate with pronounced day-night temperature swings, enhancing the fruit's aromatic intensity and natural acidity.



The **2021 vintage** experienced below-average winter rainfall, followed by a spring with sufficient precipitation and a long, warm summer. The diurnal temperature variations ensured slow, even ripening, producing grapes with thick skins and balanced phenolic development.

The wine is composed of **80% Sangiovese** and **20% Cabernet Sauvignon**, vinified separately to preserve each variety's unique character. After fermentation, the wine was aged for **18 months in French oak barrels** (70% new), followed by **4 months in concrete tanks** to refine its balance and freshness. The alcohol content is **14.2%**, and the wine was bottled in an exclusive wooden box to commemorate its 40th anniversary.

Tasting Notes

- Color: Deep ruby red with garnet reflections.
- Aromas: Complex bouquet of juicy blackberries, currants, and subtle notes of spice and underbrush.
- **Palate**: A perfect harmony of **tannins**, **acidity**, and vibrant flavors, showcasing dark fruit, savory spices, and a long, elegant finish.



Alcohol:14,20%

Composition: 80% Sangiovese, 20%

Cabernet Sauvignon







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Did you know?

The **Concerto di Fonterutoli** was first released in **1981**, becoming one of the original ten wines that defined the **Super Tuscan** movement. It has since been celebrated as a revolutionary step in elevating Italian winemaking on the global stage.

Wine Pairing Ideas

- **Braised wild boar with herbs**: Enhances the wine's earthy and spiced character.
- Aged Pecorino cheese: Complements the wine's robust tannins and acidity.
- **Beef ragu with pappardelle**: Matches the richness and depth of the wine's flavors.
- Grilled Portobello mushrooms with garlic: Pairs with the wine's savory and herbal undertones.



Robert Parker (RP): 96 Points (2021)

The Mazzei 2021 Concerto di Fonterutoli shows a lifted bouquet with floral aromas of lavender, iris and delicate earthy tones at the back. There is plenty of primary fruit over well-integrated oak and soft tannins. Rainfall was happily abundant in this vintage, and the harvest was extremely rewarding, resulting in very healthy grapes. Analytical results underline fruit concentration, high polyphenolic values and a good sugar to acidity ratio.



James Suckling (JS): 95 Points (2021)

This is spicy and vibrant with a mix of red and dark berries with dried citrus peel, chili pepper and spicy herbs. Hints of bark, too. Full with layers of polished tannins and chalky, powdery texture. Juicy acidity coming through. Shows depth and concentration. Racy and long. Better from 2026.



