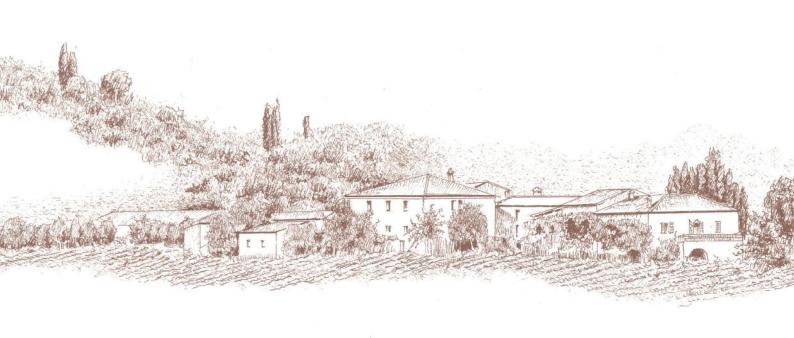


IPSUS

Press Release





Date of release: June 2nd, 2020 Name: Financial Times - How To Spend It

Chianti's "Badass" New Chapter How the Tuscan wine is being rewritten

The region has, in fact, been attracting greater attention since the institution of the Gran Selezione classification, which began with he 2010 vintage and will be applied to Il Caggio's first release, Ipsus 2015. "I want our wines to be a point of reference for the Sangiovese grape in the region," says Giovanni, whose vineyards neighbour the Mazzei estate, their 6.5 hectares rising to a south-facing plateau, 350m above sea level. - Tom Harrow

HOW TO SPEND IT



FOOD & DRINK / WINE & CHAMPAGNE

Chianti's "badass" new chapter

How the Tuscan wine is being rewritten



The Mazzei family purchased Il Caggio in 2006, and is now releasing its first wine

JUNE 02 2020 / TOM HARROW











A maximum of 3,000 bottles will be made of each vintage, with buyers considered "part of the family"

The region has, in fact, been attracting greater attention since the institution of the Gran Selezione classification, which began with the 2010 vintage and will be applied to Il Caggio's first release, Ipsus 2015. "I want our wines to be a point of reference for the Sangiovese grape in the region," says Giovanni, whose vineyards neighbour the Mazzei estate, their 6.5 hectares rising to a south-facing plateau, 350m above sea level. "The classic Alberese soil – limestone-rich marl – gives rea elegance and finesse, while the inten blue clay-rich soils guarantee



Date of release: June 12th, 2020 Name: Corriere della Sera

Pazienza, studio, test in cantina Cosi e' nato il Chianti del club Ipsus

Il club del super Chianti Classico si chiama Ipsus, come l'ultimo vino della famiglia Mazzei. Ci sono 700 persone, con un unico scopo: comprare, pagandolo 300 euro a bottiglia, il Gran Selezione che vuole innalzare qualità (e costo) del Chianti Classico. Il volto di questa operazione è quello di un ragazzo, Giovanni Mazzei, più giovane della sua carta d'identità. Ha 33 anni.

Ne aveva 19 quando è iniziata la storia di Ipsus. Ancora non si era laureato a Milano, né aveva girato tra gli Stati Uniti e Hong Kong per lavorare nel mondo del vino.

«Nel 2006», racconta, «arrivò da noi un signore che ci offrì di acquistare una grande tenuta con un bosco e vigneti, 150 ettari. Era il cavalier Ezio Rivella». L'uomo che, con Castello Banfi, ha portato in America il Brunello di Montalcino. La tenuta in vendita era II Caggio, con un borgo medievale.

«La proprietà», spiega Giovanni, «è all'interno di Fonterutoli, 350 metri d'altezza. Qui ci sono 6 ettari e mezzo speciali, una terra molto ventilata, a schiena d'asino. Abbiamo pensato che era adatta per un cru». Sono iniziati gli esperimenti con le università di Firenze e Pisa, per ridurre i trattamenti sulle vigne, fino al 40% in meno del disciplinare biologico. È stato messo a punto un sistema che stimola le difese immunitarie delle piante. abbandonare i prodotti chimici. Dopo tanti test in cantina, il vino è pronto. Tra pochi giorni le 2.400 bottiglie di Ipsus, annata 2015, saranno disponibili. «E una piccola gemma», racconta Mazzei, «una nuova tappa della nostra storia familiare, che da sei secoli si intreccia con il vino. C'è una squadra di 25 distributori nel mondo per farla arrivare nei locali giusti. E poi una waiting list, una sorta di club, di appassionati: a una parte di loro saranno assegnate le confezioni da tre bottiglie». Una scoperta di valore tra le vette della Gran Selezione. Un Chianti Classico sapido e speziato. La tenuta di Fonterutoli. per ora, è l'incubatore. Presto Ipsus avrà una propria cantina al Caggio. «E' un vino coraggioso con un tocco di arroganza e l'anima di un sognatore», proclama Mazzei.

- Luciano Ferraro





Date of release: August 13th, 2020

Name: Robert Parker

Link: https://www.robertparker.com/articles/XQbat8v2oRQFATQAr

Italy, Tuscany: The Tuscan Ten - A Spotlight on Mazzei & Caggio

Giovanni Mazzei, with his father Filippo, his uncle Francesco and Project Director Gionata Pulignani, joined me on a Zoom call a few months back to present a new wine: the Caggio Chianti Classico Gran Selezione Ipsus. The inaugural 2015 vintage has just hit the market with a production of just 2,400 bottles and a provocative \$395 retail price for each. The idea is to presell future editions through allocation, creating a kind of collectors' circle with an implicit invitation to visit the beautiful property in Castellina in Chianti where the wine is born.

"We wanted to make a statement," Giovanni Mazzei tells me over our video chat.

The wine was conceived with a firm goal in mind: to fill that tricky and elusive gap between the Tuscan icon wine (some might call them "super Tuscans") and the territory-driven appellation wine. In fact, its legislative pedigree is recorded as Chianti Classico Gran Selezione, and Caggio makes one of the best uses of this relatively new denomination that I have seen thus far. When Gran Selezione was envisaged one decade ago, the idea was to create a space at the top of the Chianti Classico quality pyramid precisely for wines like Ispus. With this in mind, I can't help but register my admiration for this innovative and courageous project.

The Mazzei family acquired Caggio in 2006 from its previous owner, the legendary winemaker Ezio Rivella. The property spans 44 hectares and includes stone farmhouses that have since been restored for hospitality. Caggio borders the historic vineyards and property that have been in the Mazzei family hands for generations.

There are 6.5 hectares of vines, with old vines making up the majority of the plantings and a smaller l.5-hectare site with massal selections taken from the experimental Vicoregio vineyard, currently planted to 36 biotypes of Sangiovese.

The idea with Caggio is to underline the purity, transparency and red fruit intensity of Sangiovese. "It's akin to a natural wine," says Gionata Pulignani, who explains his organic farming regime in which the use of copper and sulfites has been reduced to levels far below the thresholds established for organic certification.

Mazzei always ferments its parcels separately, and that's what led the family to believe in the potential of the Caggio site. The property has a vein of underground clay, and this adds to the prominent acidic backbone of the wine—and its lasting structure. There is great geologic diversity in the site.



Date of release: August 13th, 2020

Name: Robert Parker

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Ipsus is the result of 18 microvinifications. The wine is fermented partially in tonneaux with spontaneous yeasts and partly in stainless steel. The cap is moistened twice a day and punch-downs are not used. Instead, very soft pump-overs are implemented over the course of the 18- to 22-day maceration period. The wine is aged in tonneaux for 24 months, with larger oak casks and cement.

In addition to the new Caggio Ipsus, the Mazzei family has made a few other updates to their Castello di Fonterutoli portfolio:

With the 2017 vintage, Mazzei's landmark wine Siepi (a single-vineyard blend of Merlot and Sangiovese) is now celebrating its 25th anniversary, and a special bottling was made to commemorate the occasion.

The historic Badiòla vineyard now supplies fruit for the Mazzei Chianti Classico Gran Selezione Castello di Fonterutoli Badiòla.

There's also been a name change for the estate's Mix 36 and an upgrade in its appellation. I've always been fascinated by this wine, which is a blend of 36 Sangiovese biotypes from an experimental vineyard called Vicoregio. It was previously released as an IGT Toscana wine. That fruit now goes into the new Chianti Classico Gran Selezione Vicoregio 36.







Date of release: October 31st, 2020 Name: Wine Spectator Link: https://www.winespectator.com/articles/ipsus-the-creation-of-a-brand

Ipsus: The Creation of a Brand

In October 2019, senior editor Bruce Sanderson received an invitation he couldn't refuse: to taste an unusual new Chianti Classico from the Mazzei family

In October 2019, I received an invitation I couldn't refuse. It came in the form of an email from Filippo Mazzei, who, along with his brother Francesco, manages their family's Marchesi Mazzei estates in Tuscany and Sicily.

"I guess you remember that at Opera Wine, we spoke about our new project," he wrote, referring to our event at Vinitaly showcasing Italy's top wines. "The Il Caggio estate that we acquired 13 years ago, to develop a unique wine: Chianti Classico Gran Selezione [made from] 100% Sangiovese. The wine, called Ipsus, is a single-vineyard, multi-clonal Sangiovese, natural and organic, grown in beautiful alberese soil at 350 meters [1,155 feet] above sea level."

I was intrigued right away—not only by the emergence of a new wine, from an estate unknown to me, but also by the concept of the gran selezione designation (the pinnacle of Chianti Classico production, introduced in 2013) in its purest form: A 100% Sangiovese from a single vineyard.

The 370-acre Il Caggio property, purchased from enologist and former Castello Banfi winemaker Ezio Rivella, borders Mazzei's existing vineyards and includes Ill acres of vines. But it was the clos, 16 acres of Sangiovese surrounding the hamlet, that piqued the interest of the Mazzei family and their technical director Gionata Pulignani.

A ridge divides the six parcels, with exposures to the southeast and southwest. The mix of Sangiovese clones and rootstocks was chosen for the clay and limestone conglomeration of galestro and alberese soils common in Chianti Classico. Ipsus has been made in every vintage since 2006. When I visited Mazzei in November of last year, I had the opportunity to taste the wines back to 2008. The 2008, 2009 and 2010 were blends of the parcels, while the 2011, 2012, 2013 and 2014 were bottled as individual parcels; for the latter vintages, we tasted two different parcels from each vintage. We finished the tasting with the market debut 2015, which was released earlier this year.

I could see the evolution of the wine, whose hallmarks are elegance and the characteristic Sangiovese flavors of cherry and iron. Some of the older vintages showed elements of leather and earth, while others offered orange peel and balsamic notes. Half of the grapes are fermented in 500-liter new French oak tonneaux and then aged 24 months in the same barrels. The other half are fermented in stainless-steel tanks and aged in l-year-old tonneaux. After blending, the wine spends eight months in cement vats before bottling.

In my official blind review of the Ipsus Chianti Classico Gran Selezione 2015 (96 points), I describe it as dense and concentrated, yet supple and fluid, with civilized tannins and vibrant acidity backing complex flavors of black cherry, raspberry, blueberry and mineral. Two hundred cases are available, about 30 in the U.S., at \$395 a bottle.



Date of release: October 31st, 2020

Name: Wine Spectator

Link: https://www.winespectator.com/articles/ipsus-the-creation-of-a-brand

The managing director for Il Caggio is Filippo Mazzei's son Giovanni, 34, who represents the 25th generation of the family and serves as its export director. He told me that due to the limited production, a little over 25% of subscribers to the mailing list are receiving an allocation of the 2015. As part of the brand building, Ipsus subscribers are also purchasing a lifestyle experience. "Each buyer of Ipsus would have the possibility to stay at Il Caggio and spend some time with Gionata Pulignani and myself tasting from barrels and understanding the behind-the-scenes process," he explains.

"The hospitality will be reserved for those affiliated with Ipsus or by invitation; it will be charming and relaxed but highly exclusive," he adds. "We will be collaborating with Petersham Nurseries offering an immersion in lifestyle, with an emphasis on experiences that money can't buy." Petersham Nurseries, a London company run by Giovanni's wife, Lara Boglione, includes a shop specializing in plants and unique home and garden furnishings as well as a restaurant. The couple has also established an online boutique and wine-club business selling Italian wines. Il Caggio and its flagship red Ipsus is an ambitious project.

Integrating the wine as part of a lifestyle experience is a new concept for the two companies and families

As impressive as the debut release of Ipsus is, the wine will have to establish a track record. Mazzei, whose lineage dates to 1435, knows the long game. The idea of pursuing the purest form of a gran selezione shows great potential, as does a historic producer undertaking an innovative project. Anchoring that potential is a special place to cultivate Sangiovese.





Date of release: November 19th, 2021

Name: Forbes

Link:

https://www.forbes.com/sites/johnmariani/2021/11/19/how-to-match-tuscan-food-with-tuscan-wines-an-interview-with-winemaker-giovanni-mazzei/

How To Match Tuscan Food With Tuscan Wines: An Interview With Winemaker Giovanni Mazzei

Back in the 1980s there was a rush of interest in Tuscan cooking that seemed to have more to do with style and fashion than what was actually about la cucina Toscana. It began when the fashionistas poured into Milan (which is not in Tuscany, but Lombardy) and the designers, publishers, buyers and models began frequenting three Tuscan restaurants there—Bagutta, Bice and Da Giacomo, all within a spiked heel's throw of the fashion houses where the spring and autumn shows were held. They drew an international crowd and plenty of movie stars, and by the time Bice opened an outpost in New York in 1987, at a time when Italian designers like Armani, Missoni and Dolce Gabbana had supplanted French couturiers as the most exciting and innovative in Europe.

The menus were very basic, with reliable Tuscan dishes like bistecca alla Fiorentina, pollo alla mattone, and tagliatelle con lepre (hare), eaten with Tuscan wines like Chianti and Vino Nobile di Montepulciano. So, there grew a myth about Tuscan food being the best and the most stylish, as well as being lighter than the food from, say, Bologna or Naples. To be sure Tuscan food is fairly simple, with a few hearty dishes like stracotto beef stew and cibreo made with chicken livers and cockscombs. Grilled meats and game were staples, and the wines of the region did indeed go well with all of it.

The term "Tuscan Grill" had no particular meaning but was attached to a lot of good and bad restaurants in America, while the fad faded at the better restaurants in big cities. So, I thought it was time to bring the subject up to date by interviewing Giovanni Mazzei, whose story is really one worth sharing. You have probably already heard of Giovanni's family's property -Castello di Fonterutoli Over the past ten years, he has moved away from the "family business" and started his own wine, IPSUS, which was finally launched last year after years of independent research (including into biodynamics - a certification that Giovanni is working towards). With two vintages now out (2015 and 2016), IPSUS is rapidly establishing a reputation as a "cult" wine among connoisseurs.





Date of release: January 10th, 2022 Name: Tatler - Hong Kong

Tradition Rebooted: Two winemakers are set on reclaiming Tuscany's winemaking glory by very different means

Piercing bergamot, jasmine and violets sail in over thyme and tiny, tart cherries with just a hint of smoky blast furnace. The palate is sheer, lilting and lovely, with a pure wash of acidity interrupted only briefly by a grain or two of tight tannin that washes smoothly away once more. Refined, elegant, sublime.



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Date of release: April 21st, 2022

Name: Robert Parker

Link:https://www.robertparker.com/articles/x2tYKD2Ea9FZp3az7

Italy, Tuscany, Chianti Classico: A Video Spotlight on Mazzei

Last summer, I visited the historic Castello di Fonterutoli owned by one of Tuscany's leading noble families, the Marchesi Mazzei, in the village of Castellina in Chianti at the heart of the Chianti Classico appellation.

I was able to achieve two important goals during my visit to taste wines that lasted one afternoon, plus a follow-up visit the next morning to see the winery and vineyards. The following video shows some highlights.

On the first occasion, I tasted through a complete retrospective of Mazzei's wine Siepi, an IGT Toscana blend of equal parts Merlot and Sangiovese (which usually sees 18 months in oak). We tasted 26 vintages, starting with the inaugural 1992 release and ending with the 2019 vintage that is on the market now. The 2009 and the 2014 vintages were not produced.

On the second day, I visited the vineyards and smaller in-situ winery of Mazzei's newest super high-end project called Ipsus from a site called Il Caggio. Ipsus is a pure expression of Sangiovese that has been curated down to the smallest detail.

The Marchesi Mazzei today are Francesco, his brother Filippo and Filippo's son Giovanni. The celebrated Tuscan winemaker Carlo Ferrini joined the team in 1991, and some of his most important innovations and achievements were made here at Castello di Fonterutoli.

In 1985, a deep freeze killed off many olive trees in an area of land named Siepi. Instead of replacing the olive grove, the Mazzei family that owned the land and already had a storied winemaking tradition opted to plant grapevines instead. They were inspired by the work being done with the Merlot grape at the nearby Castello di Ama estate and decided to plant the French grape in this south/southwest-facing site at 220 to 310 meters above sea level. Located on a little plateau and surrounded by green forests, Siepi has a special soil composition with calcareous and marl schist mixed with clay. The Merlot covers 2.9 hectares and the Sangiovese is 3.1 hectares.

The Merlot is harvested first at the end of August or beginning of September, and the Sangiovese comes off the vines about one month later. The wine is aged in oak for 18 months, with the Merlot going into French barrique and the Sangiovese resting in 500-liter casks. Recent vintages also see a four-month finishing period in cement tanks.

The history of Siepi can be traced back six centuries, with written documents that name the site in 1461. Castello di Fonterutoli was founded in 1435 when the Mazzei family inherited the surrounding land. In fact, the Tuscan family enjoyed a long friendship with the American Thomas Jefferson.

Today, the family makes a full range of Chianti Classico, Riserva and Gran Selezione wines, as well as a few IGT Toscana expressions.



Date of release: April 21st, 2022

Name: Robert Parker

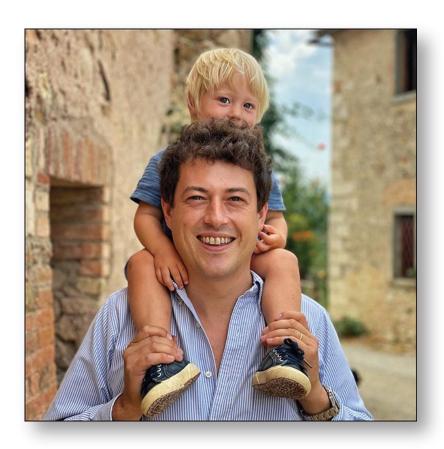
Link: https://www.robertparker.com/articles/x2tYKD2Ea9FZp3az7

On my second visit the next morning, I visited the Il Caggio vineyard that is located just down the hill from Castello di Fonterutoli. The 150-hectare property was acquired in 2006 and is entirely planted to Sangiovese.

Within the greater Il Caggio area is a special site that measures only 6.5 hectares. This is where Mazzei's latest project, Ipsus, was born. Grapes are planted at a breezy 320 to 350 meters in elevation with southeast and southwest exposures. Clay schist is mixed with calcareous marl and alberese rock. Sangiovese clones were selected from the family's experimental vineyard. Farming at Il Caggio is organic. Thanks to special planning, the Il Caggio vineyard is recorded as absorbing five times as much CO2 as it produces.

In addition to the Il Caggio vineyards, a small winery was built to house the precious Ipsus production. The first vintage released was 2015. Ipsus sees spontaneous fermentations and 24 months in tonneaux (of which 70% to 80% is new) and a 15-hectoliter barrel. Experiments are being made to reduce the time in oak, and aging of the 2018 vintage was already shaved off by a few months. The wine also rests in cement and in the bottle before its release.

There is a future plan to restore the little cluster of farmhouses that exists at Il Caggio for guest accommodation.





Date of release: July 14th, 2022 Name: The Drink Business

Link: https://www.thedrinksbusiness.com/2022/07/giovanni-mazzei-unveils-electric-ipsus-2018/

Giovanni Mazzei unveils 'electric' Ipsus 2018

The producer unveiled the 2018 vintage of the all-Sangiovese Chianti Classico Gran Selezione Ipsus, due to be released in late September this year.

Although he is involved with a number of wineries, including Prosecco producer Villa Marcello, Il Caggio estate is home for Mazzei. Pointing to the label on the 2018, he says: "That's my house, there!" While Mazzei is the latest steward of a 600 year old Tuscan winemaking dynasty, Ipsus is somewhat more recent. The first vintage, coming from the estate's six hectares under vine (most of which was planted in the 1990s), was 2006. It was not until the 2015 vintage that an Ipsus was commercially released.

Mazzei told db: "I want something that's always very vibrant with a good level of primary fruit and that flowery character, I want it to be crunchy and exciting."

This pursuit for an "electric" wine (as Mazzei describes it) has resulted in ongoing experimentation with regards to the winemaking. The 2015 was tonneaux-aged for 24 months and then for a further eight in cement, while the 2016 changed the proportion of new oak from 100 percent to 70 percent. As for the 2018, it spent 22 months in tonneaux and 15 hectolitre barrels followed by eight months in ceramic and then 14 months in bottle. The decision to switch to ceramic was taken by Mazzei to "keep more energy" in the wine. "We don't have a recipe!", he jokes.

For Mazzei, what he pursues in the wine is also evolving: "2016 was a beautiful year: sunny mornings, no fog, not a cloud. That was the vintage when I saw a vision...The 2018, for me, is a starting point, where the soul and character match together...It has the soft tannins and is very approachable like the 2015, but with the aromatics of the 2016."

Mazzei hopes to "slowly" step up production: 2,400 bottles of the 2015 were produced, approximately 4,000 of the 2018, and he hopes for the number to reach 6,000 for future vintages. Though yields were relatively low last year, he was still "happy" with the quality of the fruit: "...we didn't have frosts, we didn't have hail."

As for the current drought emergency in Northern Italy, Mazzei is not too concerned at the moment: "The vineyard's still very green...We don't irrigate because we never thought we would need it! But we have to make the most of the rain we get, maybe by reducing competition from grass in the vineyard."





Date of release: June 29th, 2022 Name: Nelson Pari Link: https://nelsonpari.substack.com/p/ipsus-making-a-trademark

Ipsus. Making a Trademark. My response to "It cost too much for a Chianti!"

Single vineyard, small production, strict allocations, 295 euros per bottle. That's Ipsus. A wine produced by Caggio, owned by the Mazzei family, in the Chianti Classico's subzone of Castellina. Is the wine good enough to justify the price? Let's put it into context.

In 2014 Chianti Classico introduced a new top tier quality designation: Gran Selezione. Several producers, especially growers, saw this category as controversial. Some famous Super Tuscans could now use the Chianti Classico brand on the label. Someone accused big brands of using it to push prices up. Initial frictions smoothed out and everyone accepted the new regulation. But in the discussion something went missing: marketing. Could this be an opportunity to make some noise?

In 2015 Ipsus released its first vintage. Giovanni Mazzei decides to promote the wine by travelling around the world. He visited Italy, England, Denmark, America, Canada and Sweden to meet influential buyers. The flair he brought to his visits reminded me a lot of Bill Harlan (Harlan Estate, Napa). Then it happened. Great scores (98/100 Falstaff, 96/100 Wine Spectator). Excitement from collectors and good sales from buyers. Ipsus became an international trademark for Gran Selezione. Without noticing, it went against the poor marketing knowledge of its competitors.

If you have the money, buy it. Ipsus has all the characteristics of a great wine. High flavour intensity, long finish, good consistency and an investment potential. Some of you might object that the price is too high but isn't that the case for every single bottle of fine wine? Isn't the price of Latour, Romanee Conti or Masseto too high? I realise that it sounds pretentious to talk about Ipsus while comparing it to these wines. The Chiantis in my cellar might be the same that you buy. There's Riecine, Val delle Corti, Istine but not Ipsus because I can't afford it.

But that's not the point. Ipsus is a statement that screams what Chianti Classico is worth. Was Angelo Gaja a fool when he said how much Barbaresco was worth? Was Bruno Ceretto a fool when he said how much a single vineyard Barolo was worth? Is Giovanni Mazzei a fool, then?

Nelson Pari

Ipsus. Making a Trademark.

My response to "It costs too much for a Chianti!"



Single vineyard, small production, strict allocations, 295 eur That's Ipsus. A wine produced by Caggio, owned by the Maz Chianti Classico's subzone of Castellina. Is the wine good ethe price? Let's put it into context.





Date of release: September 1st, 2022

Name: Decanter

Link: https://www.decanter.com/premium/ipsus-the-making-of-a-modern-italian-cru-486129/

Ipsus: The making of a modern Italian cru

Michelle Cherutti-Kowal MW takes a look at the creation of the Mazzei family's Il Caggio Ipsus project, born in 2006, with a tasting of the first three vintages, 2015, 2016 and 2018.

With 600 years of winemaking history behind them, the Mazzei family (Castello Fonterutoli and Belguardo in Tuscany, and Zisola in Sicily) knew a good opportunity when they found one. So, in 2006, when presented with the chance to purchase a neighbour's property, they couldn't resist. The family – specifically 25th-generation Giovanni Mazzei, son of managing director Filipo Mazzei and current export manager – embarked on a voyage to discover what the 50-hectare property was capable of. As Giovanni related, 'they never really made wine on the property, they just sold the grapes, so we had a lot to learn.' After a few years, they discovered a location where the Sangiovese was different and, in Giovanni's words, 'full of character.' The family decided to separate these vines from the rest, folding most vineyards into the family's holdings, and created the Il Caggio Estate.

Il Caggio

The property, located in a hamlet of Castellina in Chianti, encompasses 6.5ha, most of which was planted in the 1990s (a small portion was regrafted in 2008). The altitude (350m), southeast-west exposure and alberese, clay soils were 'perfect' for Sangiovese, according to Giovanni. In fact, he was so passionate about the property that he relocated there with his young family so he could understand the essence of the place.' He continued: 'I want these wines to express this terroir, hence the idea of a cru and its name, Ipsus: the Latin term for "itself".' After years of plot selection (there are currently six) and experimentation in the cellar, the quality of the 2015 vintage convinced Giovanni it was time, and so in 2020, Ipsus made its debut, followed in 2021 by the 2016 vintage. September 2022 sees the release of the 2018 vintage, as 2017 is still in the cellar. These first vintages have a production of 2,400 bottles, although Giovanni hopes to increase that to 6,000 bottles; he doesn't envision expansion beyond that. The job in the winery is to 'intervene as little as possible and let the grapes speak for themselves'. Under the watchful eye of Gionata Pulignani, technical director of the family's wineries, the six plots are separated into 16-18 micro-vinifications, fermented in a combination of stainless steel and large oak casks with around 20 days of skin contact. Initially, maturation took place in all-new 500-litre French oak for 24 months but that has changed to a mix of 500-litre and 1,500-litre barrels with less new oak and slightly less time in wood, finishing with eight months in cement. For the new 2018 vintage, cement has been exchanged for ceramic and a longer time in bottle to preserve more primary fruit. I want the wines to be electric, vibrant, and the tannins to be silky and elegant,' said Giovanni, admitting that there is no specific formula. Ipsus is classified as Chianti Classico Gran Selezione DOCG. To qualify, the grapes must be from a single estate and the wine must be aged for 30 months before release. When asked if Il Caggio would ever produce a basic Chianti Classico as well as Ipsus, Giovanni smiled and said 'no!' To him, Il Caggio will only ever produce its cru, Ipsus. When I asked if he would consider it if the grapes were not good enough for Ipsus in a certain vintage, he shrugged and said, 'I will not make a wine.' The essence of a cru.



Date of release: October 2022

Name: Divinguide

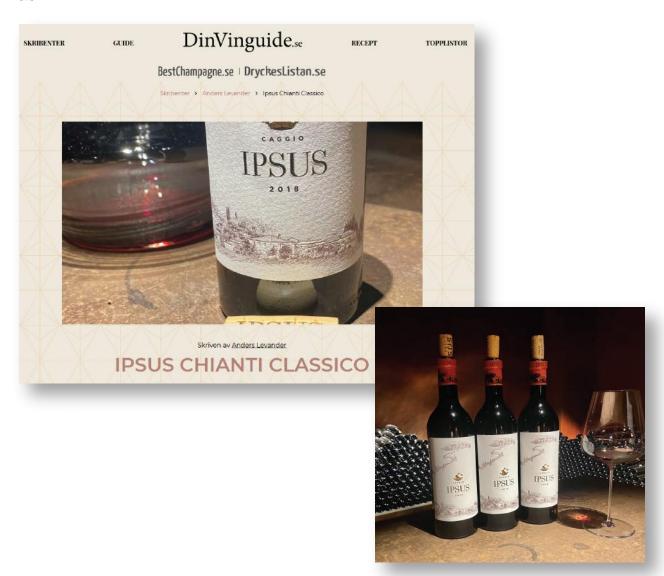
Link: https://dinvinguide.se/anders/ipsus-chianti-classico

Ipsus Chianti Classico

[...]

Familjen Mazzei är en av de större spelarna i Chianti Classico. Med anor tillbaka till 1400-talet som vinproducent och vinerna har gradvis blivit både bättre kvalitetsmässigt samt med högre precision. Vinhuset har en mängd spännande viner på sin repertoar. Viner som visar kvalitet och sticker fram är titlar som Ser Lapo, Vicoregio och inte minst husets bästa cru, Badiola. Vinerna från Castello Fonterutoli fick en ny kusin, Ipsus, redan med årgång 2015. Men det är faktiskt nu det verkligen börjar hända något tycker jag. Årgång 2015 var bra men lite endimensionell, årgången därpå 2016, är rätt bra men inte lika bra som den nu släppta årgången 2018.

[...]





Date of release: October 3rd, 2022

Name: Proudmag

Link: https://www.proudmag.com/ipsus-2018-dynamisch-und-ausgewogen%ef%bf%bc/

Ipsus 2018: dynamisch und ausgewogen Ipsus 2018 wird auf dem Podere Il Caggio geboren

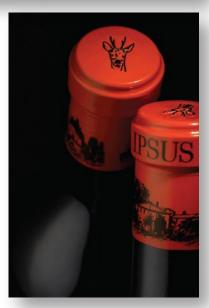
Ein reinsortiger Sangiovese und Chianti Classico Gran Selezione von Anfang an. Als solcher ist der Ipsus der unkonventionelle Ausdruck wunderschöner Reben, die auf einem sanften Hügelrücken in Castellina in Chianti wachsen. Wir befinden uns auf Il Caggio, einem Gut auf etwa 350 Metern über dem Meeresspiegel, zu dem ein wertvoller Weinberg von etwas mehr als 6 Hektar mit Böden aus Alberese-Gestein und pliozänem Ton gehört, die zusammen mit einem idealen Mikroklima diesem zeitgenössischen Wein Konzentration, Struktur und Eleganz verleihen.

Winzer Giovanni Mazzei beschreibt seinen Ipsus 2018 kurz und knapp als "dynamisch und ausgewogen".

[...]









Date of release: October 23rd, 2022

Name: Forbes

Link: https://www.forbes.com/sites/tmullen/2022/10/23/exploring-tuscan-wine-country-by-fiat-cinquecentopart-2/?sh=5808cac81c20

Exploring Tuscan Wine Country By Fiat Cinquecento - Part 2

[...]

We parked the cinquecento to visit Ipsus (the Cheval Blanc of Chianti Classico?) and tasted purring soft vintages in a rum lit cellar of a medieval borgo building which is begging for Gregorian chant to be piped in. Eighteen separate microvinifications are used to produce 2,400 bottles of wine from 40-year-old vine grapes that are not green pruned and which grow over blue clay and schist. 500-liter steam-toasted oak from eight different coopers is used to age this wine in a rehabilitated structure surrounded by roses as well as cypress and fig trees.

The Ipsus winery is defined by what it is not: weeds are not killed on this land and temperatures are not controlled in the cellar. In a region perforated by tracks of roe deer and wild boar where most vineyards are protected by electric fences, Ipsus has none.

'Lightness and structure, silky tannins and ripe red fruit and never austerity here,' said co-owner Giovanni Mazzei as we tasted fluffy wines bulging with cherry and raspberry flavors.

[...]





Date of release: December 15th, 2022

Name: BNN Bloomberg

Link: https://www.bnnbloomberg.ca/the-top-10-wines-of-2022-from-35-to-35-000-1.1859901

The Top 10 Wines of 2022, from \$35 to \$35,000

(Bloomberg) -- At the end of the year, I flip through my tasting notebooks with nostalgia, recalling all the wonderful wines I've sampled. Singling out the most memorable for my top 10 is never simple. I was lucky enough to taste brilliant wines from 21 countries in 2022, including retrospectives of the California cabernets and chardonnays from estates celebrating 50th and 60th anniversaries, as well as plenty of legendary classics from Bordeaux, Burgundy, Champagne, Portugal and Australia.

In the mix were reds, whites, rosés and bubblies from lesser-known regions and grapes (completer, petite arvine, areni noir), and many from wineries firmly committed to a green wine future, which looms more important than ever.

Many of them wowed me, but those I prized most reminded me that a great wine experience is always about more than what's in the glass.
[...]

2018 Il Caggio Ipsus Chianti Classico Gran Selezione (\$350)A big part of what makes a wine memorable is sharing it with people you love, especially when everyone says "Wow" after the first sip. Over dinner in Montreal with my son and daughter-in-law, we savored the third vintage of this ambitious, pomegranate-scented, smooth and silky Chianti, one of the most exciting new wines to come out of Italy in the past decade. The organic estate at Il Caggio is Giovanni Mazzei's personal project; his noble family produces well-known Super Tuscan Siepi.





Date of release: December 2022 Name: FINE Das Weinmagazin

Super, aber mit gefuhl

Der Ipsus vom gut Il Caggio der Familie Mazzei könnte als Supertoskaner gelten, erfüllt jedoch keines der damit verbuttenen Klischees

SUPER, ABER MIT GEFÜHL

DER IPSUS VOM GUT **IL CAGG** KÖNNTE ALS SUPERTOSKANE JEDOCH KEINES DER DAMIT V

Von SIGI HISS Fotos THILO WEIMAR



Jedes Mal, wenn in der Toskana ein neues Spitzengut die Bühne bi der Weinweit noch ein Stück höher, verbunden mit Bewertungen, 6 oben erweitert werden missen. Mit Gedanken an Supertuscasi in H die Vostellung von nach Punkten heisehenden Weinen anzweigerlie und dickflüssiger Frucht, die mit ihrer alles erdrückenden Wucht di

or von Fleenenkliche die soedten Bagel durch beschus liche Direct Richmag Edden unterweise sie, wer fallt gann von selbe in eine gemätliche Edurweise Besten geleuts und entspannt ermörde im zu noch einer guten Stunde Cawellina in Chianti, und von dort sind en sur noch wenigs Edisserte be zu dem Highl, auf dem das Weiseger II Caggio liege. Desarn Stortiment betreibt aus einem einzigen Weise, siemen Chianti Classico of lans Sederione nannesa Journ. Auf dem

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Il Caggio rellast vecatriant aut restan remigna His kleinere Schemen erines Anna ke, eine panadosi und Gisterorite. die seit auf ein Beschreit Her-Harzisch Mannet. Eigermann den Weinspers Countifo ill und Macher von Banne wie Sing (de laufette nachte Vivonego ibs oder Badrisch ber Il Caggio Hiller ein der verrorites, die Franken des Rechteges Hill ein Franken der Schemen im der Schemen die Franken der Schemen der Schemen der Jestim der Schemen der Schemen der Jestim der Schemen der Schemen der Jestim der Schemen der Jestim der Schemen der Jestim der

An deben Gare des Higher-centre uns Grosses An etectorise resultible al Labella. De el Branch and the el Carlon and the

Sein beruflicher Westigung begum achon mit alternan iber regelmäßig kleinere Anfgaben im Wei gels, Später dann, während der Studiumein den USA er bereite alle finant Manager, wormet nach seinen zu der Bereite auf den Studieste vor der den der

Fembet und Frische der Rebeerte entsprechen dem außergewähnliche potenzial von Engagin für einem großen Wein voller Rinsse, dan Glovan Mannel seinerzeit softert erkonnt har. Da berundst es weiter keine Tricks is Hobberg und Keller, mer besondere Sorgfalt beim sauffens Estrabierien von Frunkt und Fründern und damst einer preinsen, Biggranen Ausenstein und teil Frunkt und Fründern und damst einer preinsen, Biggranen frunktein und teil Tranian. Nach der Handles werden die Früchte der kleinen Franzlien separat stufftseter und is zur Wilhelm Zedelstuhl und im Borrigue sungebast. Damben neith der Igom am Verfeinserung under beinige Murate im Keramilagelißen daweit über ein Jahr auf der Fläsche, Bevor er in den Verbauf komme. —Mehr ist da stellelch inlehe, serichten Glessund Mazen; wen giltrik inne Geheltriniser, allen liegt im Hügel von II Coggio begründet. «

So estable in Wen, her havinguager-relations Sportmann Statemen, silche einstall manzender empeler. Gebrussi Marze gelt ist die den silche einstall manzender empeler. Gebrussi Marze gelt ist die den die eine Wege der Begenande Felstelle, Elle einste welle für statement, unranch haben Bereitungs einerstalt Wein zum eine des eine Bereitungs einerstalt Wein zum eine der Elle Frouent bei über ein der Bereitungsiche der Bereitungsich der Bereitungsiche der Bereitung der Berei



FINETASTING

Sigi Hiss verkostet drei Chianti Classico Gran Selezione

Das Jahr 2015 begann im Witter mit viel Niederschlag, dem ein milder Frühling und ein bis Ende Juli ergenfreier Sommer folgens, alles in allem nicht so beilt and trocken viel beitigselewisse in Deutschland. Wirkt der 2015er fruur nieder überfützt ab erwartet, as zeigt sich der 2016er weitiger kühl und mas,

en regenreichsten Fritiling der lettren 30 Jahre vertreichnet, einen normalen sentur sowie große Tumperaturanterschiede zwischen Tag und Nacht.

ie Weine wurden eine Stunde vor der Verkoetung in Karaffen umgefüllt.



2016 Ipsus Chianti Classico Gran Selezione

The Nas-bei flields northekaberoland fenglichery, who bein 2015 policy mid to many fenglichery, probe mit in 100 pit un deven Armen. In the viel Kähles und Herbes dalse) wie Cenfer, Zeskradelane und medlierume Kähler, austre Stein, Erschalbare und medlierume Kähler, außer des gegensich nich erwis Friedenberum Allagu, Nicht nobem seine Mattel mit wirtige, unter kähler Friedenberum der im Armen der Greicher und seiner für Ehre der Gestrum Begenden Art. Nie ein des Kritterfellere und seiner der Erschalber und seiner der Steine Steine der Steine Herbert und seiner der Steine Herbert und seiner der Steine Steine Steine der Steine Steine

2018 Ipsus Chianti Classico

Ent dowestend, dam drudefleutheig and intedemente nei eilliche Endemriver is den Nasreite Schornfanchen, eis Hands deswurze (Steuntelle Schornfanchen, eis Hands deswurze (Steunal einbarreit führer der Schornfanchen (Steuten) und der Schornfanchen und der Schornfanchen Entstellt und der Schornfanchen (Steuten) und der Schornfanchen (Steuten und webeiten Stantfriede, dem nichten Tradesbezutzu moderne Zigunzensteh, Alm nicht ein kanzes Leben bezutung der Schornfanchen und der Schornfanchen und webeite der Schornfanchen und der Schornfanchen und webeite der Schornfanchen und der Schornfanchen und webeite der Schornfanchen und der Schornfanchen und web der Schornfanchen und schornfanchen und der Schornfanche

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Date of release: January 23rd, 2023

Name: Decanter UK

Link: https://www.decanter.com/premium/chianti-classico-guide-drink-cellar-invest-495318/

Chianti Classico Wine: drink, cellar, invest

'We are trying to rethink the way we retail Chianti Classico,' says 26th-generation Giovanni Mazzei. 'We allocate the limited production [likely only up to 6,000 bottles] through an online mailing list that includes fine wine merchants and private collectors.' According to Mazzei, the average price on the secondary market for the 2016 vintage has grown by 25% since its release.

Second only to <u>Ipsus</u> is the limited-edition Gran Selezione by the widely recognised Isole e Olena estate, known for producing Cepparello, one of the original SuperTuscans, and acquired by the EPI group in 2022 (the French luxury group previously acquired Biondi-Santi in Montalcino in 2017). At time of going to press, the average list price for the Gran Selezione 2015 had risen by 24.1% in bond in the 12 months to the end of November 2022, according to Liv-ex data.

Il Caggio, Ipsus, Chianti Classico Gran Selezione, Tuscany, Italy 2018

97

Tasted by: Raffaele Mosca (at Chianti Classico, 10 May 2023)

Part of Chianti Classico guide: drink, cellar, invest

Drinking Window: 2023 - 2042



The third vintage of this groundbreaking wine relies on refinement and depth. It unveils subdued aromas of sweet red cherries, blood orange, potpourri and sandalwood, with a touch of oriental spice. It's almost Burgundian in style, sporting bracing acidity and racy tannins that cut through the layers of fragrant red fruit. A kiss of spicy oak and a mineral tang extends the pure, seamless finish.



Date of release: January 23rd, 2023

Name: Livets Goda

Link: https://www.livetsgoda.se/en-drottning-2018-ipsus-gran-selezione/

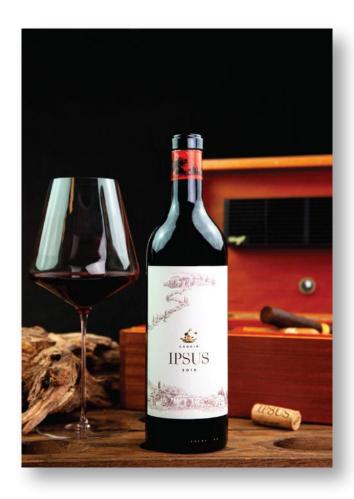
En drottning - 2018 Ipsus Gran Selezione

När familjen Mazzei 2006 köpte den 150 hektar stora vingården Il Caggio som är granne med familjens egendom Castello di Fonterutoli, så var det främst 6.5 hektar som föranledde förvärvet. Här, 320-350 meter över havet, fanns de bästa sangiovese vinstockarna i den perfekt kalkiga jordmånen. Här fanns kort och gott de bästa förutsättningarna för att producera det spektakulära sangiovese vin Giovanni Mazzei drömt om att göra så länge – IPSUS Grand Selezione.

Giovanni Mazzei har själv sagt att det under några år var en personlig ambition att utveckla ett vin från de exceptionella sangiovese-vinstockarna i denna nya del.

"Den fantastiska terroiren på Il Caggio och vårt engagemang för att uttrycka den särprägeln är exakt vad appellationens kategori Gran Selezione handlar om. Jag tycker om tanken på att driva gränserna för hur långt vi kan ta detta vin och vart framtida generationer av min familj kan göra med det under många år framöver."

Sangiovesefrukten från de över trettioåriga vinplanteringarna har förverkligat tagit Giovannis dröm. Ipsus är en stolt akt.





Date of release: January 24th, 2023

Name: Wine BlogRoll

Link: https://wineblogroll.com/2021/09/mazzei-chianti-classico-cru-ipsus-fonterutoli-vini-z/

Mazzei - La storia e il futuro del Chianti Classico dai Cru Gran Selezione al "Clos" IPSUS

IPSUS - La chimera che diviene realta'

Probabilmente ne avrete già sentito parlare, in quanto la sua prima uscita ha avuto una eco importante fra gli addetti ai lavori e i "Sangiovesisti" accaniti! Si tratta di un vino destinato a segnare in maniera indelebile la storia del Chianti Classico, perché frutto di un percorso ineccepibile in termini di tempo, dedizione e oculatezza nelle scelte. Tutto nasce nel 2006, quando la famiglia Mazzei acquista la tenuta il Caggio, contingente alla proprietà di Fonterutoli, con l'obiettivo di integrare il vasto parco vigne a quello aziendale. Di lì a poco, però, la maniacalità nelle vinificazioni separate della cantina ha fatto emergere doti e peculiarità che meritavano di essere approfondite e valorizzate, tanto che venne isolato un vero e proprio clos di 6.5ha di un "mix" di vigne vecchie e giovani che affondano le proprie radici in scisto argilloso misto a marne calcaree con grande presenza di alberese. Siamo tra i 320 e i 350m slm, su una schiena d'asino di rara suggestione e indubbia vocazione. Eppure, ci sono voluti ben 9 anni per convincere la famiglia e, in particolare, il giovane Giovanni Mazzei (che ora vive nella tenuta, a conferma della volontà di dedicarsi con attenzioni costanti a questo progetto) a uscire con la prima annata.

[...]





Date of release: March 7th, 2023

Name: Blick

Ipsus: Das neue Super-Chianti-Baby der Mazzeis

Giovanni Mazzei (l.) und Alain Kunz von Blick bei der Präsentation von drei Ipsus-Jahrgängen in Zürich.

ZVG

Das Castello di Fonterutoli gehört seit 1435 der Familie Mazzei. Wir sind im Herzen des Chianti Classico und sprechen von total 1600 Hektaren, davon 290 unter Reben. Dort werden Biotypen der Sangiovese-Traube angepflanzt. Eine Biodiversität, die kein anderer Betrieb in der Zone anbieten kann. Der Concerto und der Gran Selezione kriegen meistens 93 bis 95 Punkte. Das Maximum war bisher eine 95+.

Doch dann erblickte Ipsus das Licht der Welt...

2006 kaufen die Mazzeis diese unglaublichen 50 Hektaren, die von Wald umsäumt sind. «Es war eine Möglichkeit, die nie wiederkommt», erzählt Giovanni Mazzei, der Juniorchef. «Sehr viel Sonne, perfekt ventiliert, perfekt für organischen Anbau. Und die richtigen Böden für Sangiovese als i-Tüpfelchen. Ipsus hiess das Baby, das auf dieser Parzelle geboren wird.

«Schon der erste Jahrgang elektrisierte», sagt Giovanni Mazzei mit leuchtenden Augen.

«Sowas hatten wir noch nie erlebt.» Es folgen 18 Mikro-Vinifikationen, um die einzelnen Parzellen genau zu verstehen. «Erst 2015 begannen wir zu begreifen was und warum wir was taten.» Weshalb dies der erste Jahrgang nach unzähligen nicht auf den Markt gebrachten Feldversuchen eines Weins wurde, der, so Mazzei, das Gefühl der Reinheit der Rebsorte vermitteln soll. Und dann erst der 16er! «Jemand sagte uns, dieser fühle sich an wie ein Kilo Federn. So federleicht.» Mit dem 18er haben man dann von Beton zu Keramik gewechselt, weshalb der Wein noch leichter wurde.» Bislang brachte man zwischen 3000 bis 3600 Flaschen auf den Markt. 2018 waren es 4200. Das Ziel, sagt Giovanni, seien 4000 bis 6000.

Caggio Chianti Classico Gran Selezione Ipsus 2015: 18/20 Ipsus 2016: Expressiv, tief, Würze, Lebkuchen, Mineralität, Frucht zwischen rot und schwarz, zart-samtene Tannine, höchste Eleganz, total ausbalanciert und präzis, fantastische Komplexität, schon sehr nahe an der Perfektion, Wahnsinnslänge. Score: 19,25/20 Ipsus 2018: 18/20



Date of release: March 12th, 2023

Name: Schweizerische Weinzeitung

Link: https://www.schweizerische-weinzeitung.ch/ipsus-ein-faszinierender-sangiovese/

Ipsus: Ein Faszinierender Sangiovese

Giovanni Mazzei ist ein weltoffener Mensch. Er lebte in den USA und in Hongkong, reiste als Exportleiter aller Weingüter der Familie um die halbe Welt und erweiterte fast gezwungenermassen auch kulinarisch seinen Horizont. Nun stellte er seinen neuen toskanischen Wein namens Ipsus vornicht in einem Ristorante, sondern im Japanese Fine Dining «Shin» in Zürich.

Giovanni Mazzei, 35 Jahre jung und Vater von drei Kindern im Alter von 1,3 und 7 Jahren, hatte im «Guide Michelin» von Chef de Cuisine Kenichi Arimura und seinem Omakase im «Shin» gelesen. Seine Liebe zur japanischen Esskultur offenbarte er nun mit der Wahl des kleinen, versteckten Restaurants an der Zürcher Zinnengasse für die Präsentation seines neuen Toskana-Weins Ipsus, der ersten drei Jahrgänge, 2015, 2016 und 2018.

Die Familie Mazzei mit Weingütern in der Toskana (Castello Fonterutoli, Belguardo) und auf Sizilien (Zisola) blickt auf eine 600-jährige Weinbaugeschichte zurück. Giovanni Mazzei, die 25. Generation, ist der älteste Sohn von Filippo Mazzei, der mit seinem Bruder Francesco das Weinunternehmen führt. Als den Mazzeis das benachbarte Anwesen von Castello di Fonterutoli vor etwa 20 Jahren zum Kauf angeboten wurde, nutzten sie die Gelegenheit, ihr Weingut zu vergrössern, um die Trauben, so der Plan, für die eigenen Weine zu verwenden. Innerhalb der erworbenen 50 Hektaren grossen Weingärten fand sich ein Herzstück von besonderer Qualität.

[...]





Date of release: April 4th, 2023 Name: FINE Das Weinmagazin

Mazzei: Zwölf Jahrgänge, Zwei Weine



2018 Ipsus

95/97P

Warmer Jahrgang trifft auf modernen, auf Finesse getrimmten Ausbaustil. Das Resultat ist ein Sangiovese, der zwar Vanille-Anklänge und ein üppiges Mundgefühl hinterlässt, dabei aber eher auf Rote Johannisbeere, Sanddorn, Holunder und Kardamom setzt als auf ausladende Aromen. Die grazile Säure macht daraus einen weiten Spannungsbogen.



2016 Ipsus

96/98 P

Eine wunderbare Balance aus Finesse und Biss prägt den Wein: saftige Sauerkirsche, herb-kompaktes sanddornähnliches Tannin und definierte muskulösdrahtige Kraft. Mit Luft setzt sich eine Kräutrigkeit durch, die an Thymian, Lorbeer und blonden Zigarettentabak erinnert. Ein mustergültiger zeitgenössischer Sangiovese von großer Eleganz.



2015 Ipsus

94/96 P

2015 war der erste Jahrgang des Ipsus. Der Wein bestätigt, dass die Familie Mazzei dabei von Beginn an auf schlanke Finesse setzte und ihn klar vom Siepi abgrenzte, er ist reintönig und filigran. Mit Luft zeigen sich herbe Kräuter, Walderdbeeren, säuerliche Wildblaubeeren und frische Preiselbeeren. ℯ▶



Date of release: April 2023 Name: The Wine Kingdom

Mazzei







Date of release: April 14th, 2023 Name: Spaziovino.com

КАСТЕЛЛИНА-ИН-КЬЯНТИ: ГРАНИ КЬЯНТИ КЛАССИКО



Ассоциация винодельческих хозяйств Кастеллины-ин-Кьянти отмечает двадцать лет. Круглый юбилей стал поводом презентовать в Милане книгу, а также устроить неформальную дегустацию с виноделами. На дегустации можно было найти все — от кьянти классико последних урожаев до особенных вин с дофиллоксерных лоз и до одного нового гран селеционе, уже ставшего вином культовым.

Кастеллина-ин-Кьянти — одна из восьми коммун Кьянти Классико и одна из трех, чьи земли целиком входят в винодельческую зону. Вместе с Гайоле и Раддой Кастеллина представляет <u>исторический очаг</u> производства, возвращающий к средневековой эпохе, когда существовала административновоенная Лига Кьянти.

Сейчас земли Кастеллины-ин-Кьянти — этакая миниатюра Кьянти Классико, сложная территория с множеством разных аспектов. Неоднородный состав земель, экспозиция, высота, микроклимат, наличие лесов и рек, разбросанность и удаленность между хозяйствами образуют неповторимую мозаику.

Ассоциация Viticoltori di Castellina in Chianti была создана в 2003 году по инициативе восьми виноделов. Сейчас в нее входят порядка сорока. Среди них есть хозяйства, которые только выращивают виноград, небольшие семейные фермы, поместья, принадлежащие иностранцам, мультинациональные компании, прославленные винодельни, составляющие гордость Кьянти Классико.

Мы составили короткую, но емкую подборку вин, демонстрирующую разнообразие хозяйств и стилей вин из Кастеллины.

(...)

Il Caggio Chianti Classico Gran Selezione <u>Ipsus</u> 2018 100% Санджовезе. Изысканный вкус, полная гармония, тончайшие танины, чувственное и соблазнительное вино с бесконечным послевкусием.

Санджовезе небесного уровня. 96



Date of release: June 6th, 2023 Name: Bild.de Link:

https://www.bild.de/bild-plus/ratgeber/2023/ratgeber/250-euro-pro-flasche-ein-luxus-chianti-und-seine-guenstigen-alternativen-84253930.bild.html

Ein Luxus-Chianti und seine günstigen Alternativen

Zugegeben: Richtig gute Chianti-Weine sind in den letzten Jahren immer teurer geworden.

Aber jetzt habe ich im Chianti-Gebiet den teuersten und exklusivsten Chianti der Welt kennengelernt: Der 2018 Ipsus von Giovanni Mazzei kostet in Italien 250 Euro pro Flasche. In Deutschland ist er im Netz für 299 Euro zu haben. Zumeist aber liegt dieser Bursche jenseits der 300-Euro-Marke. Vergleichbar ist nur der 2020 Pergole Torte (ca. 180 Euro pro Flasche), zu Recht ein Liebling der "Toskana-Fraktion" bei Grünen und Sozialdemokraten.

Giovanni Mazzei ist der Sohn des Marchese Mazzei, eine italienische Adelsfamilie, die seit 1435 Wein produziert. Der Ipsus wird nicht in den hochmodernen Kellern von Mazzei produziert. Giovanni Mazzei hat dafür eine eigene "Garagen-Winery" auf dem großen Anwesen bekommen. Nur um die 4000 Flaschen werden produziert. Das bedeutet: Hat man einige Flaschen Ipsus ergattert, so steigt der Nobel-Stoff sofort im Preis. Zum Vergleich: Frescobaldis Super-Toskaner Ornellaia kostet im Jahrgang 2020 rund 280 Euro pro Flasche.

Kann der junge Ipsus auch schon was?

Ist der teuerste Chianti der Welt sein Geld wert? Wir geben den Wein mit etwa 16 Grad Celsius ins große Bordeauxglas. Dort entfaltet der Ipsus ein komplexes Aromenspektrum: Sauerkirsche ist der Kardinalton, dazu gesellt sich ein feiner Hauch Orange, unterlegt mit Lorbeer, Pfeffer und Kräutern. Der Wein reifte 16 bis 18 Monate in Barriques.

Mit dem Ipsus ist es wie mit allen wirklich großen Weinen. Sie zeigen erst Jahre später, wie toll sie wirklich sind. Ihn jetzt zu trinken ist Babymord. Ganz behutsam kündigt sich die Grandiosität des Weines in dieser viel zu jungen Phase an. 2028 wird er schon viel mehr von seiner Größe zeigen. Bis dahin sollte man einen dunklen Kühlkeller haben.

Bemerkenswert:Der Ipsus zeigt einen Trinkfluss und eine Eleganz, dass man fast glauben könnte, das Weingenie Carlo Ferrini hätte Hand angelegt. Diese neue Generation großer Italiener hat nichts Wuchtiges und Dröhnendes mehr.

[...]



Date of release: July 1st, 2023 Name: Livets Goda

En vindrottning i fyra årgångar:

IPSUS Gran Selezione

När familjen Mazzei 2006 köpte den 150 hektar stora vingården och egendomen Il Caggio som är granne med familjens egendom Castello di Fonterutoli, så var det främst 6.5 hektar som föranledde förvärvet. Här, 320-350 meter över havet, fanns de bästa sangiovese vinstockarna i den perfekt kalkiga jordmånen. Här fanns kort och gott de bästa förutsättningarna för att producera det spektakulära sangiovese vin Giovanni Mazzei drömt om att göra så länge - IPSUS Gran Selezione.

AV ANDERS ENQUIST

ska terroiren på Il Caggio och vårt engagemane "Den tantautiska terroiren på Il Gaggio och vårt engagemang för att uttrycka den säprägeln är exakt vad appellationens kategori Gran Selezione handlar om. Jag tycker om tanken på att driva gränserna för hur Indart vi kan ta detta vin och vart framtida generationer av min familj kan göra med det under många år framöver." Bangiovesefrukten från de över trettioåriga

vinplanteringarna har förverkligat Giovannis dröm. Ipsus är en stolt akt. Fyra årgångar har producerats sedan 2015, 2017 gjorde man inte vinet.





Lagring 18 månader i 100% nya franska tonneaux, följt av 8 månader i betongfat.

Väderförutsättningar: 2015 bjöd på mycket regn under vintern som följdes av en mild vår och en het sommar. I perioder i sluttet av juli och slutet av augusts sjörk temperaturen och skapade ideala förhållanden för mognad i frukten.

2016 IPSUS Gran Selezione

2016 IPSUS Gran Selezione

99 En storartad árgång av Ipsus. Inte på det mäktiga viset
med dynamisk och äverdådig frukt. Här har vi
transparent ljus i en mer feminin bestämdhet i kraften och
ett vin som mycket inspirenade visar upp vingårdens olika
nyanser, från jord till det vegetala, på ett briljant vis. Således
mycket limestone i dyningaran, en superb elegant
markerande tanninedge och en årgång som kan jämföras
med 2019 men som har en aning mer introvert sida, som
både år och kommer bli en fröjd att lirka upp till 100% för
lång tid framöver, räknat från idag således. Att förbise
fruktens dynamik i dagens stadie är närapå ett helgerån.

Lagring 24 månader i franska tonneaux, varav 70% nya och 15 hektoliter, följt av 8 månader i betong.

15 hektoliter, följt av 8 månader i betong. Väderförutsättningar: En mild och regnig vinter följdes av en vår och sammar med temperaturer lite över det normala, liksom tidigit regn i juni, som upphörde i slutet av månaden med stigande temperaturer. Sommaren blev varm, men inte het, och i slutet av augusti och sårskill från mitten av september till den första veckan i oktober, rödde bra och stora temperaturförändringar mellan dag och natt vilket skapade idealiska förutsätningar i melgnadsprocessen och gav friska druvor av mycket hög kvalitet vid skärdestart.

IPSUS 2015-2019

DEPT-29

IPSUS

10 90

2018 IPSUS Gran Selezione
TSEAMA/IRLIBA /MARCKSIMAZZII / NR 92115 / 2994 R
974 Tredje utgåvan av vinet och örpången ar smått
974 sensationellt inhjudande här i sin ungdoms vagga.
Måhånda kommer 2016 och även 2019 ha en längre
uthållighet - men 12018 villar det en djurisk sensuallsmi i det
öppnande och förföriska nosdrivets kalkrika, lerjordiga
lavendel- och tobaksfruktiga småtlädgel. Strukturellt
handlar det om en kraft utan tunga stenar i barlasten som
gör vinet smått dansande i sin egen starka stathet. Det är
från start ett steg rakt in i hjärtat av den toscanska
sanglovesehmlen där örbinnmig, syrig assis och mogna
körsbär bildar en stark hållning i nästa fas tillsammans med
doftspelets intryck. En martitmt mjuk sälta penslar elegant
och tanninerna har ett ödmjukt kalkigt driv som skapar just
den här längtan att itnä vinet ungt, säsom i en mognar fas i
livscykeln. Det är ett storartat vin.
Lagring 22 månader i franska 15 fil Tannsaux fat varav 80%
nya Efter detta 8 månader i keramik och slutligen 14
månaders vila i butelj.

Väderfärutsättningar. 2018 inledde med en kall vinter med

månaders vila i butelj.

**Väderforustättningar: 20.8 inledde med en kali vinter med en mild januari mellan december och februari, och en riklig nederbörd av både regn och snö som behövligt fyllde gå vatterneserverna efter den torra årgången 20.17. Vären följde med temperaturer över det normalo liksom rikligt med regn och knappningen påbörjade tidigt. I milten av juni steg temperaturera och sommeren kom med normala temperaturera och sommeren kom med normala temperaturer och en den som soliga dagar och stora skillnader mellan dag och natt temperaturer och stora skillnader mellan dag och natt temperaturer och gav frukten en god fenolisk mognad.

2019 IPSUS Gran Selezione

Lastikas inöx i fram Setezione:

98 + 7619er upp den rafflande inbjudande 2018. 2019 bjuder in på en annan nivå. Hör år knivara mer silipade och precisa och årgången närmar sig 2016 mer än de övriga två. Dock har 2019 en generösare frukt än 2016 i sin skarpsyn vilket ger vinet en mer omadelbar attraherande ungdarnlighet utan att förlora känslan av en lång tids utvecklande skönhekt. Mörk lavendel- och violibbumnigt präglad cassis och rödare körsbär bildar en väutvecklad hellig allians och ges syra och kraft frånde kollirika grundermas mineralliska delgans. Intensitaten är påtaglig, men agerar med stoiskt lugn vilket ger ett harmoniskt och silkigt fästande tannindriv. Det är ett storartat vin som bör upplevas både idag, imorgen och en bit in i framtidian. bit in i framtiden.

Lagring 22 månader i nya franska Tonneaux fat vara nya. Efter detta 8 månader i keramik och slutligen 14 nånaders vila i butelj.

manaders vira i butes). Wäderförutsättningar: Vintern började kallt med lögre temperaturer än vanligt och utebliven nederbörd. I slutet av februari blev det ovanligt varmt i stället och sedan följde bra riggntillföllen under vår och sommars som kompenserade den torra vintern. Sommaren var varm men inte het och i september rådde bra temperaturskillnader mellan natt och dag och skapade en friska och välbalanserade druver och en perfekt mogen frukt.



Date of release: July 21st, 2023

Name: Jancis Robinson

Link: https://www.jancisrobinson.com/articles/glorious-sangiovese

Glorious Sangiovese

[...]

But their pride and joy is Giovanni's project, Ipsus, another all-Sangiovese single-vineyard wine which has its own website, Instagram account, cellar (above) and estate name, Il Caggio. The enterprise is based on a 6.5-ha (16-acre) vineyard planted in the 1980s at 310-360 m (1,020-1,180 ft) on clay schist mixed with calcareous marl and rock fragments in Castellina in Chianti. It was the personal vineyard of the famous oenologist Ezio Rivella, who used to run Banfi's operation in Montalcino. Rivella offered it to the Mazzei family in 2006 and it took them some time to decide whether to buy it since at the time they were heavily investing in the new winery in Fonterutoli, as well as starting up Zisola, their Sicilian venture in Noto. (They bought Belguardo in the Maremma in the mid 1990s.)

However, Giovanni claims that from their first vinification, 'we realised we had something very special'. It certainly has to be very special to justify its price level of £200 a bottle and above, and I was intrigued to taste so many vintages of it, right from the first one, 2015, and including the 2017 that may never be released commercially. It was here, incidentally, that the Mazzeis began their current organic protocol that sees permanent grassing of the vineyards and 'folding' rather than trimming of the canopy.

Ipsus is certainly a very good wine and, I suppose, arguably helps add value to the whole Chianti Classico category. [...]





Date of release: September 14th, 2023

Name: Club Enologique

Link: https://cluboenologique.com/report/chianti-classico-wine-italy-report-2023/

The Chianti Classico Report 2023

Sarah Heller MW tastes through the region to deliver the top-scoring Chianti Classico wines among new releases - including Gran Selezione bottles that truly shine - as part of the Italy Report 2023

The first wine region to be officially delimited, historical Chianti (later Classico) has been a victim of its own success several times over - both before and after Cosimo III de Medici drew up its boundaries in 1716. Though it is finally rid of the 'fiasco wine' image acquired in the 1970s, in contemporary times Chianti Classico has been known as an infinitely reliable source of premium wines or, dubious honour, as home to the world's most undervalued fine wines.

Γ.

The exquisitely polished and elegant IPSUS' from the historical Mazzei family is among newer projects helping drive the Chianti Classico region forwards.

IL CAGGIO, IPSUS CHIANTI CLASSICO GRAN SELEZIONE 2018

The Mazzei family's gem of an estate continues in its mission to elevate the Gran Selezione category to new heights, with the 2018 release typifying the aim of scion Giovanni Mazzei to emphasise elegance and lightness over big structure through light-touch extraction and a comparatively brief ageing period in oak (22 months, followed by 8 in ceramic). The wine almost seems to bely the ruggedness of its site, a sharp ridge planted on both slopes with gnarly cordons of vines and encircled by forest, with a delicacy and drinkability to its diaphanous fruit that could almost be confused with a lack of seriousness. However, this impression quickly fades — it is more ethereal but also more aromatically assertive and camphorous than 2016, its immediate antecedent on the market (2017 is not yet released). Medicinal herbs and vetiver garnish angular cranberry fruit with steel sharp metallic edges. On the palate, a satiny, lightly oily entry has an acidic spear at its centre, blanketed with sweeter, strawberry-leaning fruit. The back forms a rounder shape, with tannins completely embedded in the dewy softness, but at the same time there remains an incredible sense of weightlessness.

DRINKING WINDOW

2025 - 2037

SCORE

TASTED ON

TASTED BY

TASTED IN

97

02/08/2023

Sarah Heller MW At the property



Date of release: November 2023 Name: Decanter



CHILE'S COOL CLIMATE STARS

JULIE SHEPPARD

Concha y Toro's technical director Marcelo Papa is responsible for the success of big brands such as Casillero del Diablo. But when I caught up with him at Decanter HQ recently (above), we talked about a smaller project that's arguably closer to his heart: Amelia from Limarí Valley. Papa has been working in this region since the 1990s, with a vineyard of Chardonnay and Pinot Noir planted in 2.5ha blocks, 22km from the Pacific ocean. 'Limarí is cool climate, but it's cloudy, so there's less sunlight. We have a similar number of degree days to Burgundy and Oregon,' he adds, explaining that he wanted to make 'a very classic style of Chardonnay' in the Burgundian model.

The new release of Amelia Chardonnay 2022 (93pts) combines poised, linear acidity with textured creaminess, bright citrus and a chalky mineral freshness, plus subtle tropical and citrus aromas. Amelia Chardonnay 2021 (95pts; £39 The Wine Society) has the same subtle tropical signature, but the extra year in bottle gives greater expression and harmony. There's a tension to the creamy mineral palate. with mouthfilling texture and great presence on the tangy, salty finish. Meanwhile, Amelia Pinot Noir 2021 (93pts; £39 The Wine Society) is a taut and refined red with an expressive nose of cherry spices, raspherry and rose that will certainly continue to evolve in bottle.@amelia.conchaytoro

Chianti Classico comes to London

JAMES BUTTON

In a suddenly autumnal London, I spent much of a day immersed in Chianti Classico wines courtesy of Francesco Ricasoli and Giovanni Mazzei (right). both in town to showcase their latest releases. Ricasoli's three 2020 Gran Selezione crus Colledilà, Roncicone and CeniPrimo, plus flagship Castello di Brolio - all proudly bearing the now-ratified UGA 'Gaiole' area name on the label for the first time - are a masterclass in soil differences and terroir, the result of years of research into the estate's soils and the cultivation of its own clone of Sangiovese and own veasts (ricasoli.com). To drink now, the Castello di Brolio (a blend of vineyards; £46.67 Millésima) is silky-smooth and accessible, while CeniPrimo is my pick for the cellar as its balance of dark fruit sapidity with high acidity and grippy tannins bodes well for the future.

Giovanni Mazzei's personal project Ipsus (ipsus.it) is a wonderful exercise in transparency, showcasing the glorious



potential of Sangiovese from Mazzei's small hillside estate in Castellina-in-Chianti. The 2018 is an absolute stunner (I awarded it a rare 99 points earlier this year; £388-£396 Hedonism, Petersham Cellar), while the new 2019 (£247ib Cru, Honest Grapes) is darker and bolder but with the most beautiful floral fragrance and some funky purple and pomegranate-like fruit. There's a chance this could be even better than the 2018 – only time will tell.

THE SWEET APPEAL OF SAUTERNES

GEORGIE HINDLE

Each September, as sweet wine producers wait patiently for botrytis to set in, the Grands Crus Classés estates of 1855 (27 crus of the Sauternes and Barsac appellations: one premier cru, supérieur, 11 premier cru,

15 deuxième cru) gather to showcase their latest in-bottle vintage (2020) and a back-vintage of their choice (as well as a dry white, for those who make them). This year's tasting was held at Château Rayne Vigneau and proved once again the variety and quality on

offer among the botrytis-affected sweet wines from this famous region.

The 2020s shone with their richness but also freshness and brightness. These young wines are perfect to have before food as aperitifs during the upcoming festive season – **Châteaux Lafaurie-Peyraguey** (£180 Millésima) and **Broustet 2020** are

worth seeking out and enjoying zesty and cold. For Thanksgiving or Christmas turkey, **Doisy-Daëne 2016** (£41.67-£56 Millésima, Noble Grape, Tanners) is perfect – concentrated but pure, crisp yet heady and totally delicious. For something a little

lighter, La Tour Blanche 2009 (£71 Bakers & Larners) is forward and floral with power but such easy drinkability, or try Suduiraut 2013 (£44.95/37.5cl Shelved Wine) which is rich but nuanced with superlively acidity. For those who want more mature



Date of release: November 15th, 2023

Name: Joanna Simon

Link: https://www.joannasimon.com/post/a-round-up-of-italian-gems-from-etna-to-trentino

High-flying, High-altitude Italian Wines Il Caggio Ipsus Chianti Classico Gran Selezione 2018

An all-Sangiovese Gran Selezione from a 6.5ha vineyard now incorporated within the Fonterutoli estate in Castellina in Chianti, but made separately from the Mazzei family's other wines. The vineyard, facing southeast to southwest in clay-schist soils with calcareous marls and albarese rock fragments, lies at 320–350m. Four of the clones are exclusive Mazzei massal selections. There were 16 microvinifications in 2018, all spontaneously fermented in stainless steel, followed by 22 months' ageing in a mix of tonneaux (80% new), 15hl barrels and a portion in ceramic, then 14 months in bottle. Coopers are mainly Burgundian, but also include Stockinger and there's almost no toast.

An alluring, lifted floral perfume - irises mainly - with red berries and cherries, sandalwood, fruitcake spices, incense and cedarwood. The palate is intricate, graceful and fluent, with the silkiest of tannins, a fresh note of pine, deeper mocha-chocolate flavours and a suggestion of sloe. Very long, suave and confident, 14%

96

£330, Petersham Cellar, Hedonism Wines; wine searcher for stockists worldwide and in bond





Date of release: November 29th, 2023 Name: Sarah Heller, Club Oenologique - Newsletter

"Welcome to the latest monthly newsletter from The Collection by Club Oenologique, the home of our premium wine and spirits content. To coincide with the latest issue of our magazine, which focuses on Italy's collectable drinks, we talk to Sarah Heller MW about the stylistic evolution of Italian fine wine, which labels collectors should be seeking out, and why Etna has a bright future..."

[...] Where should collectors put their money right now?

Prices are only going to rise for Brunello, like they have for Barolo and Barbaresco, and Biondi Santi has been leading the way in that regard. At the moment, the wines are still very affordable given their history and reputation. You can also still find good value wines in Chianti Classico, but I think prices will rise soon. Names like Castello di Ama, Fontodi, Isole e Olena, Fèlsina and Riecine are worth seeking out. Also likely to pop as a collectable is Il Caggio Ipsus, Fonterutoli's fledgling fine-wine project.

"Ipsus is a new project from the Il Caggio estate that should pique the interest of collectors"





Date of release: winter 2023 Name: Club Enologique

Italy's new obsession with crus



Awareness of site and its impact on wine is much greater tha even a decade ago

Chianti Classico

Alaving experienced immense pressure to delimit subzones after unveiling the Gran Selezione category in 2014. Chianti Classico is now finally rolling out its UGAs, which may appear exclusively on labels of Gran Selezione wines as of 1 July. There are great hopes for the new system, which has 11 another fire under the region's producers to focus on fine wines. In a region many times the size of the Langhe, the 11 UGAs are perhaps too large to have a consistent impact on wine syle and quality, but they're an important step. Clear exceptions include Lamole, which is uniformly higher in altitude than surrounding areas, producing delicate, perfumed wines (try Castellinuzza's, for example), and Montefioralle, which is widefined by its structure and acidity-favouring limestone geology (See Villa Calcinaia). There are other useful generalisations: southerly UGAs (southern Gaiole, Castellina and, especially, Vagliagil and Castelnuovo Berardenga) are more sun-exposed, its i Vagliagli and Castelnuovo Berardenga) are more sun-exposed, with looser ridges, resulting in a riper, more generous style.

20 Italian wines shining a light on site







Barbaresco

Marchesi di Grésy Barbaresco Riserva Camp Gros Martinenga 2017

95

Massimo Rattalino Barbaresco Riserva Quarantacinque 45 2016

94

Rizzi Barbaresco Nervo 2020

92

Scarpa Barbaresco Tettineive 2019

Barolo

Giuseppe Mascarello e Figlio Barolo Monprivato 2018

96

Azelia Barolo Cerretta 2019

Acclivi 2019

92

Brezza Barolo Sarmassa Vigna Bricco 2017

Chianti Classico

98

Il Caggio Ipsus Chianti Classico Gran Selezione 2016

97

Riecine Chianti Classico Gran Selezione Vigna Gittori 2020

95

Castello di Ama Chianti Classico Gran Selezione Vigneto Bellavista 2011

95

Val delle Corti Chianti Classico Riserva 2019

Brunello

Casanova di Neri Brunello di Montalcino Cerretalto

95

Canalicchio di Sopra Brunello di Montalcino Vigna Montosoli 2018

95

Le Ragnaie Brunello di Montalcino Passo del Lume Spento 2018

94

Fattoria dei Barbi Brunello di Montalcino Vigna del Fiore 2018

Amarone

96

Tommaso Bussola Amarone della Valpolicella Classico Vigneto Alto 2011

95

Tedeschi Amarone della Valpolicella Classico Riserva La Fabriseria 2016

95

Corte Sant'Alda Amarone della

Tommasi Viticoltori Amarone della Valpolicella Classico Riserva De Buris 2011 O



Date of release: February 2024 Name: The Wine Conversation

Link: https://www.wine-conversation.com/conversations/lets-talk-with-giovanni-mazzei

Giovanni Mazzei - The Next Generation

Giovanni Mazzei belongs to the illustrious Mazzei family, whose Tuscan winemaking history goes back 600 years. His ancestors include Ser Lapo Mazzei, who wrote the first recorded mention of Chianti wine in 1398; his granddaughter, Madonna Smerlada, came into possession of the Fonterutoli estate in 1435. Elin McCoy talks to Giovanni in our Next Generation series, about growing up in a family which has been at the forefront of Tuscany's quality movement, and how he persuaded his father and uncle to allow him to head up Ipsus, their new estate, which they bought in 2006. He tells Elin, "I wasn't sure I was given the responsibility, I asked for it."

"I always wanted to be a winemaker," he notes, as he explains that both his parents' families are involved in agriculture. His father, Filippo, insisted that before he joined the family company he needed to gain experience outside the business, so he worked in an events company, and became Italian brand manager for one of the biggest retailers in Hong Kong, which gave him a good understanding of retailers' needs and the Asian market. In 2006 the owner of the Il Caggio estate was looking to sell, as he had no one to hand it on to, and the Mazzei family, seeing its extraordinary potential, bought it. Giovanni was entranced, as he found the quality of the Sangiovese second to none: "I love the pure red fruit, full of energy."

He moved his wife and three young boys to the estate, and has dedicated himself to following his ambition to produce Italy's greatest Sangiovese. He describes the soils over its 6.5 hectares, which consist of powerful blue clay schist with lots of alberese (limestone). The first vintage of Ipsus was 2015, and the only vintage which has not been released since the launch is the 2017. His family didn't want to make 2017, due to the challenging conditions, but Giovanni insisted on making 1,000 bottles; while not released as yet, he believes he will gain knowledge from them as they mature.

He wants buyers of Ipsus to have a strong connection to the brand, and is working on offering experiences, tasting new vintages with him and his family at the estate, and potentially staying the night. Il Caggio is very much a family home and he believes this helps. "You do capture an amazing happy energy," he says.

[...]





Date of release: February 29th, 2024

Name: Decanter

Link: https://www.decanter.com/premium/il-caggios-ipsus-a-tuscan-wine-legend-in-the-making-523718/

Il Caggio's Ipsus: A Tuscan wine legend in the making

At the Decanter Italy Experience in London, Giovanni Mazzei, owner of Il Caggio, and Michelle Cherutti-Kowal MW, Tuscany Regional Chair for the Decanter World Wine Awards, discussed the creation and evolution of 'Ipsus' – a single-vineyard Sangiovese – in front of a captivated audience.

For Giovanni Mazzei, winemaking and Sangiovese is in his blood. The eldest son of Filippo Mazzei, CEO of Marchesi Mazzei wines, his family has owned Castello Fonterutoli in the heart of Chianti Classico for 600 years. The first known reference to Chianti as a wine-producing region – dated 16 December 1398 – was found in written correspondence of an ancestor, Ser Lapo Mazzei.

The Il Caggio estate came into the family's hands in 2006 with the purchase of a neighbour's property, and that's where the Ipsus journey began. As Giovanni explained during the masterclass, 'they never really made wine on the property, they just sold the grapes, so we had a lot to learn'.

After a few years, he found a place where Sangiovese tasted different, 'full of perfume'. They separated these vines from the rest, folding most of the purchased vineyards into the family's holding, and created the Il Caggio estate.

He wants buyers of Ipsus to have a strong connection to the brand, and is working on offering experiences, tasting new vintages with him and his family at the estate, and potentially staying the night. Il Caggio is very much a family home and he believes this helps. "You do capture an amazing happy energy," he says.

[...]







Date of release: April 10th, 2024

Name: Sur-la-Pointe

Link: https://sur-la-pointe.com/blog/2024/04/10/slps-top-10-still-wines-prowein-2024/

SLP's Top 10 still wines ProWein 2024

Mixed, that's how the conclusion of ProWein 2024 can be summarized. At least from the traditional wine perspective. This is because wine seems to be losing ground to both high-proof spirits and NoLo drinks in the public's favor. Nevertheless, the Düsseldorf trade fair still offered experienced visitors the opportunity to enjoy numerous first-class tastings.

[...]
Best Italian red wine: Il Caggio Chianti Classico Gran Selezione Ipsus 2019

Italy once again made a strong showing at ProWein and has been the number one exhibitor for years – despite the triple bill of ProWein, Wine Paris and Vinitaly in the spring. Düsseldorf can hope that it stays that way, because even if many exhibitors were not very enthusiastic: In Paris, the enthusiasm was not exactly bubbling over either. Just a few years ago, Italy could still feel like the Germans' favorite. Today, as one exhibitor put it, "the magic has disappeared". Many countries are now showing outstanding wines and Italy is now just one producer among many. However, the enormous quality still being produced beyond the Alps is exemplified by the latest 2021 vintage of Cepparello from Isole e Olena, presented by the new estate director Emanuele Reolon (96 P.). Even more impressive (but also three times as expensive): Ipsus 2019, a Chianti Classico Gran Selezione from Il Caggio, owned by the Mazzei family since 2006. In addition to their Chianti classics from Fonterutoli, they also produce Supertuscans such as Siepi.

Ipsus is probably the family's most ambitious wine. The grapes from Il Caggio near Castellina in Chianti went into the Fonterutoli wines for nine years. Then the quality of the central 6.5-hectare vineyard became abundantly clear. No wonder, as Il Caggio had been owned by oenologist Ezio Rivella, one of Tuscany's leading oenologists, since 1968. The first Ipsus ("himself", made from 100 percent Sangiovese) was bottled in 2015, and 2019 is the fourth vintage. In his explanations, which Giovanni Mazzei gives me during our tasting, it becomes clear what incredible attention to detail is put into this wine. The tasting also makes it clear that this wine is the culmination of over 50 years of searching for the perfect expression of Sangiovese. With an overwhelming mouthfeel in which the first impression, the "midpalate" and the long finish are seamlessly combined. Very structured, multi-layered and with the cultivated sensuality of a great Sangiovese (97 P.). Bravo!





Date of release: August 2024 Name: Gastro Journal

GASTRO journa Jetzt inserieren!

GASTRONOMIE

Sushi und Sangiovese? Und es geht doch!

Kürzlich besuchte Giovanni Mazzei vom toskanischen Weingut Ipsus Zürich. Im Restaurant Shin präsentierte er vier Jahrgänge und überraschte mit seinen Aussagen.

Text und Fotos Reto E. Wild

Giovanni Mazzei gehört zur illustren Familie Mazzei, deren Vorfahren 1398 den ersten Chianti produzierten. Die Geschichte seines Weinguts Ipsus ist deutlich jünger: «Alles hat damit angefangen, als uns das Weingut Ipsus 2006 zum Verkauf angeboten wurde. Die 6,5 Hektaren Rebfläche brachten Sangiovese hervor, wie wir sie noch nie gesehen haben», sagt Mazzei bei seinem Blitzbesuch in Zürich.

Um die Weine zu verkosten, wählte er den Edeljapaner Shin aus. «Ich liebe Herausforderungen. Klar, passen unsere Weine zu italienischen Gerichten. Aber eigentlich kann man sie auch ohne Essen geniessen oder eben zu Sushi!» Seine Liebe zu asiatischem Essen entwickelte sich, als Mazzei in Hongkong arbeitete.

Bewusst unterschiedliche Jahrgänge

Der Caggio Ipsus 2016, von dem 3600 Flaschen produziert wurden, zeigt sich bei der Degustation noch immer jugendlich, elegant, schlank, mit einer schönen Aromatik von Süssholz und Waldbeeren: 17 Punkte. Der Jahrgang 2018 ist noch eine Spur eleganter, mit sanften Tanninen: 17,5 Punkte. Der Caggio Ipsus 2019 begeistert, obwohl er mit 13,9 Prozent Alkohol körperreicher als seine Vorgänger ist. Er wurde zu 70 Prozent in neuen Tonneaux, zu 20 Prozent in 15-Hektoliter-Fässern und zu 10 Prozent in Keramik während 26 Monaten ausgebaut: 18 Punkte. Erst im Oktober kommt der Jahrgang 2020 auf den Markt. Er ähnelt dem Jahrgang 2018, ist aber eine Spur leichter und eleganter: 17,5 Punkte. «Als Weinenthusiasten müssen unsere Jahrgänge unterschiedlich sein», betont Mazzei.



Bei einer Vertikalverkostung des Caggio Ipsus (100 Prozent Sangiovese) überzeugten alle Jahrgänge. Favorit des Autors: 2019



Im japanischen Restaurant Shin in Zürich, mit einem Michelin-Stern dekoriert, überzeugt auch der grillierte Aal.



Date of release: August 4th, 2024

Name: Blick

Link: https://www.blick.ch/life/essen/weintipp/gewagte-kombination-dieser-spitzen-chianti-brilliert-zu-japan-food-id 2000 5043.html

Dieser Spitzen-Chianti brilliert zu Japan-Food

Zeitgenössische Japanische Küche und dazu Chianti? Ein Winemaker und ein Sterne-Chef wagen diese aussergewöhnliche Kombination.

Von der «Raffinesse der Einfachheit» war schon Renaissance-Künstler Leonardo da Vinci überzeugt. Was dieser in Kunst und Entwürfen anwendete, hat auch in Keller und Küche seine Gültigkeit.

Eleganter Spitzen-Chianti

Giovanni Mazzei (38) stammt aus dem berühmten toskanischen Winzergeschlecht der Marchese di Mazzei. Seit 2006 produziert er im Weiler Il Caggio nahe Castellina den Spitzen-Chianti «Ipsus». Ein finessenreicher Wein, der mehr auf Eleganz statt auf Wucht setzt.

Roher Fisch und Chianti-Tannine

Passt das zusammen? Und wie! Im Restaurant Sushi Shin in Zürich schuf Küchen-Chef Masami Okamoto (53) mit seinen Speisen die perfekten Harmonien zu den eleganten Weinen.

Die feine Salzigkeit der Auster unterstrich die Eleganz des rotbeerigen, feingliedrigen Ipsus 2016.

Auch Tofu passt zu Chianti

Und zum knusprig ummantelten Tofu aus grünen Erbsen und der mit einer Jakobsmuschel gefüllten Zucchiniblüte setzte der 2018er mit tiefgründigem Kirscharoma und kräftigem Tanningerüst einen schönen Kontrapunkt.









Date of release: September 18th, 2024 Name: Club Oenologique

The Chianti Classico Report 2024

With a greater emphasis on site-specificity and with the Gran Selezione wine category now in its stride, Sarah Heller MW carries out an extensive tasting of new Chianti Classico releases - and finds a lot to like about the latest vintages

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Gran Selezione is certainly becoming more important, with annual production now at two million bottles out of roughly 37 million in total (this may seem small, but it dwarfs Burgundy's ratio of Grand Cru to total). However, quality remains somewhat mixed, with some bottlings – among them, Monteraponi's Bragantino, Querciabella's Gran Selezione and Il Caggio's Ipsus – sure to be right at home in the international collector's cellar while others can be acquired for less than some producers' annate (not that price is the ultimate indicator of quality; more concerning was the number of wines that required re-tasting because of Brettanomyces or other spoilage).

[...]

IL CAGGIO IPSUS, CHIANTI CLASSICO GRAN SELEZIONE IPSUS 2019 This 100% Sangiovese Gran Selezione comes from the particularly clay-rich calcareous Sillano formation, giving it structural heft. However, as always, Giovanni Mazzei's gentle hand with extraction and judicious maturation - conducted, for the first time, partially in ceramic, along with many different wooden vessels, generally low in toast if toasted at all - have yielded a wine of finesse rather than overt potency. The nose is graceful, spicy and floral, with vetiver and heady patchouli straddling the morello cherry, cranberry and ferrous tones, giving a woodsy, chypre tonality; dry, not excessively perfumed. The palate opens with hints of dried rose infused through its diaphanous fruit with wonderful acidity. Tannins are very taut within, a rigid pillar of weathered steel, austere and persistent amid all the perfume. 2026 - 2045 TASTED ON TASTED BY 01/07/2024 Sarah Heller MW At the property 98

The Mazzei family's ultra-prestige Gran Selezione comes from both sides of a ridge around the hamlet of Caggio on the midslopes of Castellina. The 2020 vintage has the expected elegance and delicacy of that vintage, more similar to 2018 than 2019. The nose opens with alpine strawberry fruit, its musky perfume coming through with styrax, pink peppercorn and fresh ginger, sparkling, resinous, even sharp – but not invasive. The entry is incredibly satiny, almost excessively so, but there is a restraining bitter-tartness that pulls it back. Tannins have a pebbly tactility, much less rigid than 2019's but still evocative of the heavy calcareous clays of the site. The resinous qualities of the nose re-emerge on the mid-palate, morphing into a pleasing tonic bitterness on the back, where quinine and iron linger. DRINKING WINDOW 2025 - 2044 SCORE TASTED DN TASTED BY TASTED IN At the property



Date of release: September 24th, 2024

Name: The Drink Business

Link: https://www.thedrinksbusiness.com/2024/09/ipsus-2020-takes-chianti-classico-gran-selezione-to-new-heights/

Ipsus 2020 takes Chianti Classico Gran Selezione to new heights

It is rare, even for someone with the good fortune to taste many of the world's leading wines, to discover a new wine that is so breathtakingly distinctive and exceptional as Ipsus. Its existence owes much to the creation of the Gran Selezione classification at the summit of the three-tied Chianti Classico pyramid in February 2014. But it owes at least as much to the talent and foresight of Giovanni Mazzei's whose personal project it is.

[]

Ipsus is a wine of a rare and incredible purity, utterly beguiling and seamless even in its first vintages. And this is reflected in its name, Ipsus, literally 'itself', in reference to the place, the site, the terroir from which it hails. Around 4000 to 5000 bottles are produced, with the 2020 vintage to be released to the global market on 1st October.

The first vintage was the 2015 with the new release being only Ipsus' fifth, there having beed no production of the wine in 2017. The wine is a pure Sangiovese of exceptional potential. Indeed, what is perhaps most remarkable about this project is quite how quickly that potential has been realised. As my tasting notes (below) attest, it was breathtakingly evident in each of the wines that I tasted.

The 2020 growing season saw mild weather and well-distributed rainfall, delivering a high-quality harvest. "We saw the expected cold temperatures in winter, along with plenty of rain", reports technical team leader Gionata Pulignani. "In April, flowering proceeded well despite some cold nights, and a long, warm summer brought ideal ripening conditions. Scattered rains in June and September warded off heat stress in the vines and brought no threat of fungal attacks. Harvest was problem-free and took only 48 hours, from September 22nd to 24th".

Ipsus 2020 (Chianti Classico Gran Selezione; 100% Sangiovese; for October release; bottled for just over a year; pH 3.39; 13.6% alcohol). A little more serious. Denser. More compact. A wine of incredible power for something so lithe and limpid and, again, viscous and crystalline. There's plunge-pool clarity in the mid-palate. Pristine purity and precision and also great length and focus. So wondrously layered and beautifully pixilated - like a pointillist's brushstrokes. More ample than the 2019 with a broader frame, accentuating the sense of layering. A further sublimation, with the learning curve meeting the sheer quality of the vintage! Juicy and sapid. An utterly beautiful wine fully indicative of the potential of this enticing project. 100.

