



CAGGIO

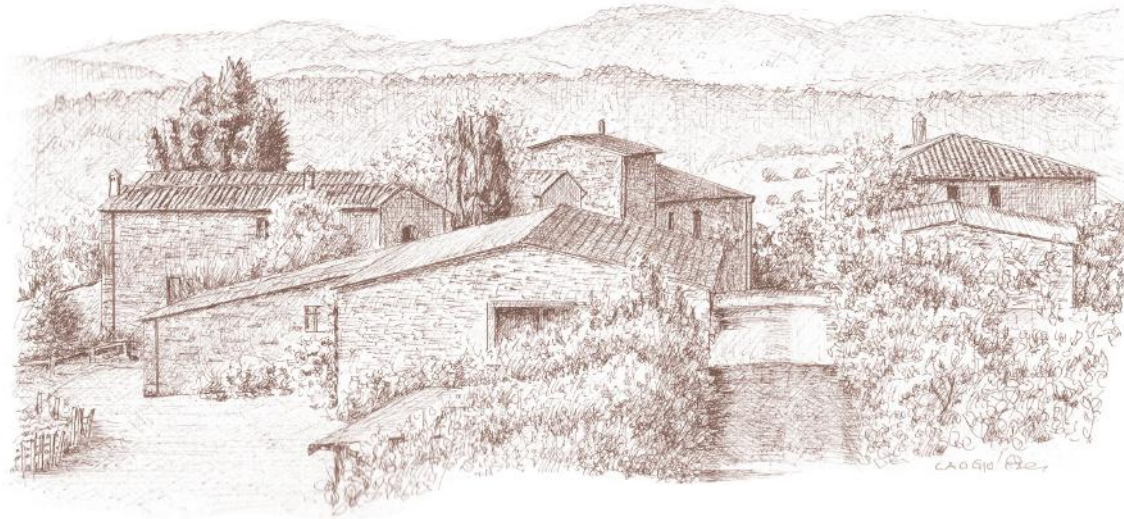
IPSUS



"After five years of hard work and dedication, searching
Il Caggio for the greatest expression of our Sangiovese,
we are proud to present you IPSUS 2020."

Giovanni Mazzei
Giovanni Mazzei





IL CAGGIO

*Et però credo che molta felicità sia agli homini
che nascono dove si trovano i vini buoni.*

Leonardo da Vinci (1452-1519)

A project born from centuries of dedication to Sangiovese and more than fifty years of winemaking research by the Mazzei family.

Il Caggio is a medieval hamlet in its own unique paradise, surrounded by rolling hills adorned with Sangiovese vines. This is the birthplace of our new wine, and one in complete harmony with its territory that demonstrates distinct provenance and an unforgettable taste.





At the forefront of Italian winemaking, Il Caggio is a winery that finds its principles on the natural as well as the modern. The potential of the terroir is maximised thanks to extremely precise vinification methods, with different clones or vineyard plots being vinified separately.

Il Caggio was acquired by our family in 2006, after we recognised the promise of its terroir that borders our first home. Within Il Caggio's 150 hectares, the real object of our desire was the 6.5 hectares of the heavenly "clos". These wonderful vines epitomise Il Caggio, reflecting the purity and tranquillity of the nature surrounding the hamlet.

Il Caggio is situated between 310-361 metres above sea level and has the perfect characteristics to produce a spectacular Sangiovese. The soil is mainly clay schist mixed with calcareous marl and alberese rock fragments, a mix that lends itself perfectly to the indigenous Sangiovese.





The vineyards have a 150° exposure South-East South-West, with a Mediterranean microclimate. This particular exposure and climate are perfect for the cultivation of outstanding vines, while good ventilation and low humidity help protect against disease.

Since 2006, every vintage of Il Caggio has been devoted to revealing its distinctive character, its perfect balance and formidable personality.

Following 10 harvests, the family baptised the wine:



IPSUS

"Himself"

Points of strength

Land / Provenance

Nature / Natural

Family / Hand Crafted

Chianti Classico

Gran Selezione

TOSCANA



NOBILE PER NATURA

True nobility is natural, real and honest, and the purity of nature is spectacular in its nobility.

Love of the environment and respect for the land, paired with progress in sustainability, come naturally to the Mazzei family.

We have drawn upon over 600 years of experience in growing distinguished Sangiovese to initiate an experimental organic programme focussing on the immune system of the plant, whereby increased immunity is induced through natural means.

With Il Caggio we built on this even further, pursuing sustainable farming with the objective of guaranteeing the stability of the ecosystem. Thanks to the woods, vineyards, plantations, olive groves, and cover crops on the estate, Il Caggio absorbs five times more CO₂ than it emits. This is complemented by the exclusive use of green manure designed to increase the content of organic substances in the soil, and at the same time enrich the biodiversity of the agroecosystem.

The vineyards comprise ledge-shaped terraces which reduce erosion and are faithful to the heritage of the local landscape.





THE CLOS

- Size:** 6.5 hectare
- Altitude:** 310 to 361 metres
- Exposure:** from South-East to South-West (150°)
- Plots:** Cantina di Sopra, Cantina di Sotto, Pero, Campaccio di Sopra, Campaccio di Sotto, Orto
- Climate:** Mediterranean, well-ventilated
- Soil:** clay schist mixed with calcareous marl and alberese rock fragments
- Vines:** selected Sangiovese clones deriving from half a century of research:
- 4 exclusive Mazzei massal selection
 - 3 Chianti Classico selection (2000/1, 2000/5, 2000/7)
 - F9, T19
- Rootstock:** 110R, 420A, 779P, Kober 5BB





Caggio Ipsus

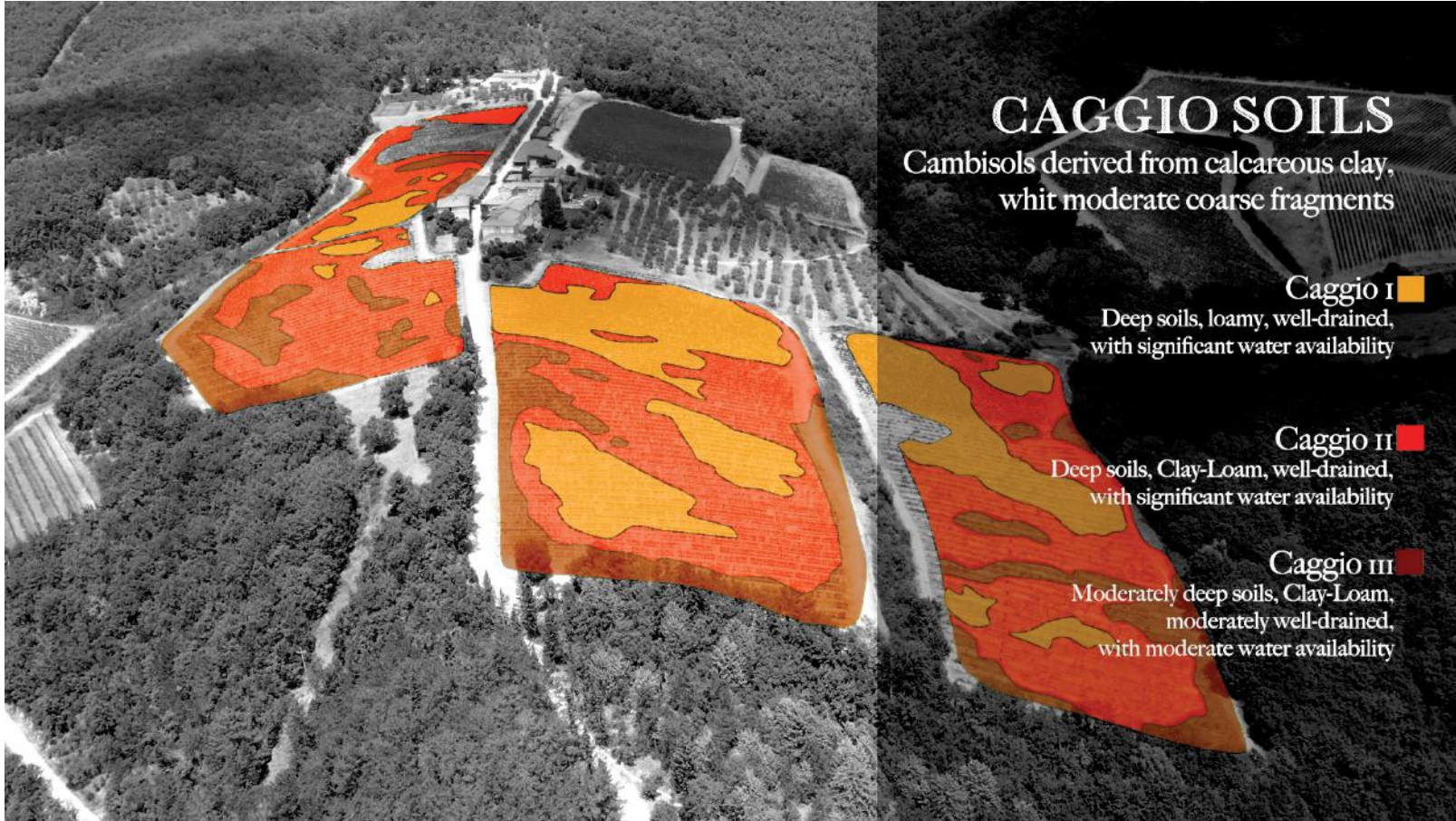
Surface: 9.4 ha

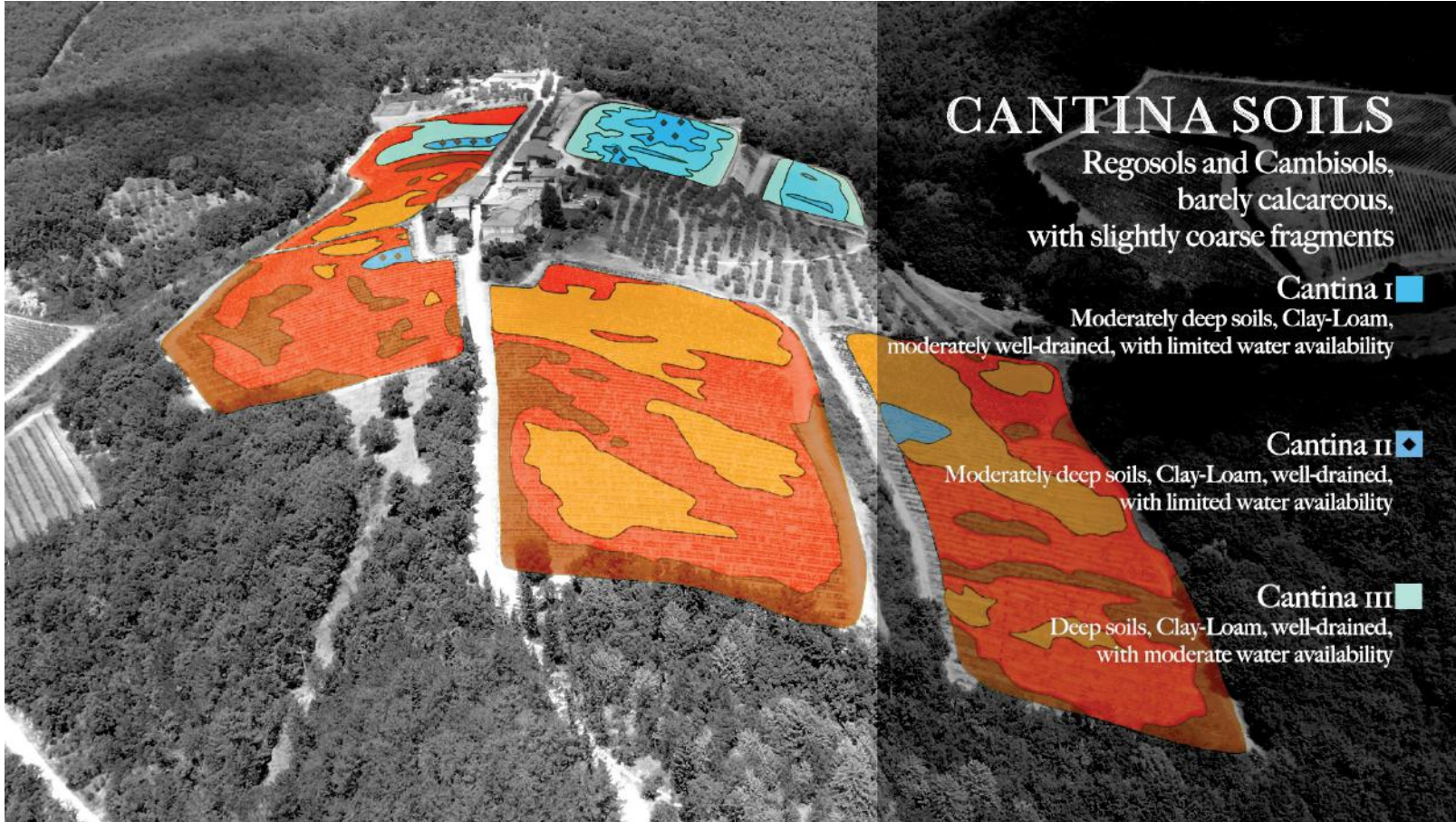
Altitude: 310 to 361 m asl

Exposure: 3.3 ha West-facing and 6.1 ha East-facing

Soil: Regosols and Cambisols derived from calcareous clay and calcareous marl (Sillano - upper Cretaceous formation)









A fragment of Alberese rock from the soil of Il Caggio





THE HARVEST 2020

The winter of 2020 unfolded with cool temperatures and generous rainfall. Following a refreshing spring, marked by adequate and evenly spaced showers, the extensive temperature fluctuations during the long, hot summer facilitated a seamless and trouble-free ripening process for the grapes. This progression was further supported by scattered rainfall in June and early September, alleviating water stress, yet avoiding the presence of pests and disease threats.

Although a few cold nights in April affected the early bud break, 2020 was characterized by moderate temperatures and well-timed precipitation resulting in an exceptionally gratifying harvest of premium-quality grapes, each bunch presenting robust skins and fully matured phenolic compounds.

The characteristics of the 2020 harvest poised to yield a wine that marries richness and structure with outstanding harmony and balanced vivacity.

Beginning of the harvest: September 22nd

End of the harvest: September 24th

Rainfall (total rainfall between April 1st and September 30th): 330 mm

Temperature Index (sum of average daily temperatures from April 1st to September 30th): 3,680 °C





IPSUS 2020

VINIFICATION

Vinification:	16 micro-vinifications
Fermentation:	spontaneous, 10 days in steel vats without added yeasts or temperature control
Maceration:	24 days with submerged cap
Malolactic:	spontaneous and complete in steel vats
Aging:	70% in tonneaux (100% new), 20% in 15 hectolitre barrels, and 10% in ceramic vats for 24 months
Finissage:	7 months in ceramic and 16 months in bottle
Tonnellerie:	Barrels made by our artisans in Burgundy and Austria
Bottling:	July 29th 2022

TECHNICAL DATA

Alcohol:	13.58%
Total acidity:	5.8 g/l
pH:	3.39

PRODUCTION

4618 bottles 0,750 l
350 Magnum bottles 1,5 l
50 Jéroboam bottles 3 l





IPSUS has a distinguished power which represents its own unique terroir, Il Caggio.

IPSUS shows the unique characteristics of each growing season, from Sangiovese producing fine and silky tannins, precise fruit and floral, spiced notes.

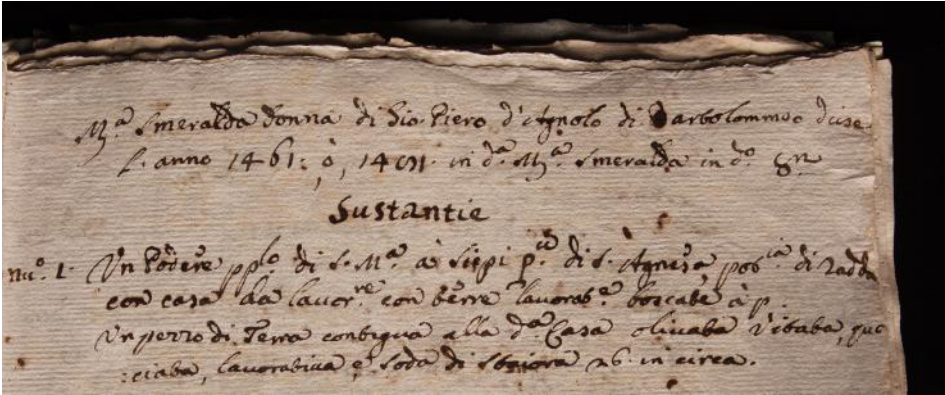
IPSUS, with its tightly-wound texture and long, savoury finish, is an electrifying wine. A wine with great ageing potential, it is endlessly intriguing, and will not cease to delight you.

IPSUS has courage with a touch of arrogance and the soul of a dreamer.

IPSUS pushes the boundaries of Tuscan winemaking.



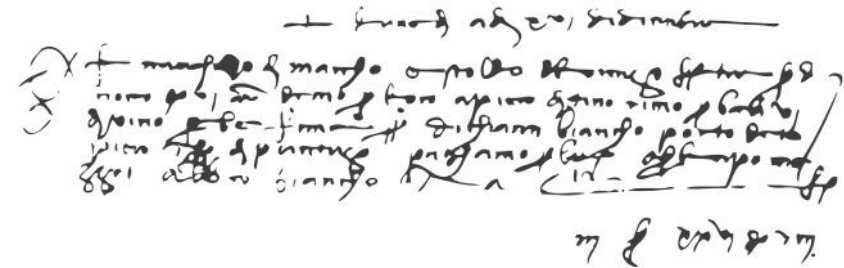
MARCHESI MAZZEI FAMILY





The Castello di Fonterutoli, one of the most prestigious Chianti Classico wineries, has been in the Mazzei Family for twenty-five generations, since 1435. The first use of the term 'Vino di Chianti' - Chianti wine - appears in a contract drawn up by Ser Lapo Mazzei in 1398. It was Ser Lapo's granddaughter, Madonna Smeralda, who first came into possession of the Fonterutoli estate in 1435.

In more recent times, another ancestor and passionate vine grower from the Mazzei family left a strong mark in the history of the United States of America. Philip Mazzei (1730-1816) - liberal thinker and "citizen of the world" - best represents the innovative, visionary and entrepreneurial spirit that has characterized the Mazzei family throughout its history. Philip inspired Thomas Jefferson with the idea that "All men are by nature equally free and independent".



The contract drawn up by Ser Lapo Mazzei in 1398

"[...] on this Day December 16th (1398) 3 Florins, 26 soldi and 8 denari shall be given to Piero di Tino di Riccio for 6 barrels of Chianti wine [...].[...] the aforementioned we pay by written letter of Ser Lapo





Today Castello di Fonterutoli has a worldwide reputation for quality and excellence among wine connoisseurs. Fonterutoli is a state-of-the-art winery, a unique lifestyle oasis, an authentic slice of historic rural Tuscany that lives life as a form of art. Modern technology continues the tradition of quality and attention to detail established by generations of family winemakers.

Under the guidance of Filippo, the modernization effort that had been started by his father Lapo Mazzei finds a new impetus.

Once he dedicated himself to leading the family business full-time, strongly promoting the development of the quality of the wines while starting expansion in the main export markets.

Thanks to the attentive business development work of Francesco Mazzei, the company can approach new expansion and development projects.

He led to the 1997 acquisition of the Belguardo Estate in Maremma, and Zisola, in Sicily in 2003.

Giovanni, Filippo's eldest son, has always had a deep bond with Castello di Fonterutoli estate and the wine making. For some years it has been a personal ambition of Giovanni Mazzei to develop a wine from the exceptional Sangiovese vines of Il Caggio.

Giovanni is leading the legacy of their family know-how at Il Caggio: home of Ipsus.





AGNESE MAZZEI

Agnese Mazzei studied and trained in Florence in architecture and in monuments' conservation, as well as in restoration of rural structures in the Tuscan countryside.

In 2000 she bravely embarked on the challenge of building innovative and state-of-the-art wine cellars for some of the most important Tuscan wineries, of which Tenuta San Guido "Sassicaia", Fonterutoli, Antinori "La Braccessa" and Castello di Brolio are among the most celebrated examples.

Agnese is currently working on the realization of Ipsus winery and on the restoration of the "Borgo" of Caggio.





IPSUS cellar



CRAFTSMANSHIP

Centuries before the existence of Il Caggio, the ancient Greeks coined a term we refer to today as craftsmanship. The word – τέχνη (tekhne) – once adopted by philosophers to denounce men who worked with their hands, was later redeemed by pragmatists, unifying two concepts – art made through the act of craft.



Davide Bruni, our carpenter



Following 25 generations of experience, the Mazzei family legacy of quality winemaking is rooted deeply at Il Caggio - we understand that art in its purest form cannot exist without the technique honed by its creators, such as Tommaso, our blacksmith, or Davide, our carpenter.

Just as man and act work in tandem to transform the highest quality materials into fine creations, so IPSUS is born of the noblest Sangiovese, nurtured first in the vines by mother nature and her humble servants, and then in the very cellar crafted by Il Caggio's artisan hands. And so the dance continues - craft creating art, and art transforming craftsmanship.



Tommaso Bernabei, our blacksmith





VISUAL INSPIRATION

The red stones found in the walls of Il Caggio reflect the soul of Tuscany, and recall Leonardo da Vinci's marvellous "sanguigna" (red chalk) drawings. This unique colour is reflected in the capsule on each bottle of IPSUS, as a tribute to the genius of Il Caggio's surrounding land.





THE LOCATION

Il Caggio is:

10 minutes from the Florence-Siena freeway (8 km/5 miles)

15 minutes from Siena, (18 km/11 miles)

45 minutes from Florence (50 km/31 miles)





CAGGIO

IPSUS

www.ipsus.it