



## 2013 San Felice • Chianti Classico Gran Selezione Poggio Rosso

**93+ Points**

The 2013 Chianti Classico Gran Selezione Poggio Rosso is packed with intensity and dark fruit that peels back in thick layers. The wine ferments on the skins for up to 25 days followed by malolactic fermentation and aging in French oak for 20 months. It sees another 15 months in bottle before its commercial release. This is a robust and thickly textured expression of 100% Sangiovese that opens to inky garnet saturation. This wine is tight at its core but is well padded with generous layers of dark fruit and plum. It needs a few more years to relax and shed some of that youthful, nervous tension. This is a wine that could easily be put aside for another five years of cellar aging. Some 13,000 bottles were produced.