



2018

San Felice **Chianti Classico D.O.C.G.**



VINTAGE FEATURES

2018 has begun with an early sprouting due to high temperatures in March and April, followed by a fairly rainy May. Temperatures have started to rise again since June; summer temperatures in the norm with scattered rains. The month of September in particular saw a succession of sunny days but with a great thermal excursion between day and night, which allowed the grapes a proper phenolic and aromatic maturation.

VINEYARD LOCATION

San Felice (Castelnuovo Berardenga, Siena)

SOIL PROFILE

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro limestones, with abundant gravel-pebble mixture. Some extension into silt and sand-rich soils.

TRAINING SYSTEM

Guyot and spur-pruned cordon

GRAPES

Sangiovese 80%, Colorino 10%, Pugnitello 10%

HARVEST

Second week of September through first week of October

VINIFICATION AND MATURATION

8-10 days fermentation on the skins at 28-30 °C, followed by malolactic fermentation in steel. Maturation in large Slavonian oak casks for 10-12 months, followed by 2 months in bottle.

BOTTLES PRODUCED	400.000
SERVING TEMPERATURE	18 °C
ALCOHOL	13% Vol
CELLARING	5-6-years

TOTAL ACIDITY 5,5 g/l **RESIDUAL SUGAR** 1 g/l

TASTING NOTES & PAIRINGS Luminous ruby red. Scents of cherry, raspberry, and sweet violets. Dry on the palate, showing subtle tannins and a fresh, crisp acidity. At its best when partnered with antipasti, full-flavoured first courses and most red meats.