



SAN FELICE

2014

Rosso di Montalcino *Doc*

VINTAGE FEATURES

Mild and rainy winter with temperatures higher than the average. The whole process of maturation was anticipated by the intense and persistent rainfalls in June and July followed by a sunny September with mild temperatures. Elegant and fine structure with low alcoholic content.

VINEYARD LOCATION

The Campogiovanni Estate (Montalcino- Siena)

SOIL PROFILE

Medium textured, largely silt and sand with some clay, resting on sandstone and calcareous marl

TRAINING SYSTEM

Spur –pruned cordon

GRAPES

Sangiovese 100%

HARVEST

28 September – 5 October

VINIFICATION & MATURATION

Twelve-day maceration at 28-30°C, and malolactic fermentation in steel. Maturation for 12 months in large Slavonian oak botti, followed by a further 2 months in the bottle

BOTTLES PRODUCED

7.000

SERVING TEMPERATURE

18 ° C

ALCOHOL

13% Vol

CELLARING

5-6 years

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGAR inf 0,5 g/l



TASTING NOTES & PAIRINGS Ruby in appearance, a medium-bodied wine with fragrances of cherry, blackberry, and cedarwood. Crisp and lively, with a silky texture and a seemingly. Meat-sauced pastas with mushroom or truffles, dishes of pork or sauced veal.