



SAN FELICE

2016

Ancherona Toscana Igt

VINTAGE PROFILE

Winter was quite mild and rainy; elevated temperatures at the beginning of April have caused an early flowering of at least 10 days; after a regular May, the summer months were very hot, with temperatures high above seasonal average, with periodic rains that helped to maintain a good vegetative balance avoiding water distress. The ripening of the grapes was very good as well as the average quality of the wines produced.

VINEYARD LOCATION

San Felice (Castelnuovo Berardenga, Siena)

SOIL PROFILE

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture.

TRAINING SYSTEM

Guyot

GRAPES

Chardonnay 100%

HARVEST

First week of september

VINIFICATION & MATURATION

After the grapes are picked by hand, the must macerates at 8°C for 24 hours and then ferments in small French oak barrels. The wine matures sur lies for 9 months in the barrels, and a further 6 months in the bottle.

BOTTLES PRODUCED

6.000

SERVING TEMPERATURE

12-14 °C

ALCOHOL

12,8% Vol

CELLARING

5-8 years

TOTAL ACIDITY 5,4 g/l

RESIDUAL SUGAR inf 0,5 g/l



TASTING NOTES & PAIRINGS Deep straw yellow. The nose reveals impressions of tropical fruit, acacia blossoms, and judicious notes of vanilla and toasted oak. Notably smooth and attractively crisp, with a lengthy, long-lingering finale. Vegetable risottos; veal, poultry, and fish.