



SAN FELICE

2016

San Felice Chianti Classico Dcgp

VINTAGE FEATURES

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 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 300.000

SERVING TEMPERATURE 18 °C

ALCOHOL 13% Vol

CELLARING 5-6 years

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGAR inf 0,7g/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.