



# 2014

## *San Felice* Chianti Classico Docg

### VINTAGE FEATURES

One of the most peculiar climatic trend of the last decade: -winter definitely warm and rainy, and average temperatures during spring, with few rainfalls; the months of July and August were instead a bit cooler than usual with frequent afternoon showers, while the month of October, with windy days and pleasant temperatures, allowed a smooth running of the harvest.

### 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

Third 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**

330.000

**SERVING TEMPERATURE**

18 °C

**ALCOHOL**

13% Vol

**CELLARING**

5-6- years

**TOTAL ACIDITY** 5,2 g/l

**RESIDUAL SUGAR** inf 0,5 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.





# 2015

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### VINTAGE FEATURES

2015 will be remembered as one of the warmest in recent years; to a mild winter and a spring with regular rainfall, succeeded a hot summer with rare precipitations. Good weather conditions allowed a good quantity and excellent quality production, with perfect phenolic maturation in all vineyards, guaranteeing wines suitable for long aging.

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