



# 2014

## *Contrada* da San Felice Toscana

### 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

Spur – pruned cordon

### GRAPES

Merlot 50%; Sangiovese 40%; Cabernet Sauvignon 10%

### HARVEST

Merlot: 2-6 September; Sangiovese 28 September – 5 October; Cabernet Sauvignon 8 October

### VINIFICATION & MATURATION

Nine days fermentation on the skins at 28-30° C, followed by malolactic fermentation and brief maturation in steel vats.

**BOTTLES PRODUCED**

200.000

**SERVING TEMPERATURE**

16 - 18 °C

**ALCOHOL**

12,5% Vol

**CELLARING**

3-4- years

**TOTAL ACIDITY** 5,7 g/l

**RESIDUAL SUGAR** inf 0,5 g/l



**NOTE DEGUSTAZIONE & ABBINAMENTI** Ruby red with violet hues. Fruity and lively bouquet with lively aromas of cherry and raspberry. Fresh flavour with a well-balanced acidity. Antipasti, first courses and light meats.