

# Vigorello

2004 vintage

TYPE	Toscana IGT
VINEYARD LOCATION	<i>Capanno di Gosto, Vigna del Mugelli, La Casa and Il Casino</i> vineyards on the Agricola San Felice properties (Castelnuovo Berardenga, Siena)
ALTITUDE	380-400 metres
ASPECT	<i>Capanno di Gosto: southeast, Vigna del Mugelli: southwest, La Casa: southwest, Il Casino: southeast</i>
VINEYARD SIZES	<i>Capanno di Gosto: 5 ha, Vigna del Mugelli: 6 ha, La Casa: 2 ha, Il Casino: 2.8 ha</i>
YEAR PLANTED	Sangiovese 1992; Cabernet Sauvignon and Merlot 1995
SOIL PROFILE	Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on the Monte Morello formation or on <i>macigno del Chianti</i> sandstone
TRAINING SYSTEM	Guyot and spur-pruned cordon
GRAPES	Sangiovese 40%, Cabernet Sauvignon 40%, Merlot 20%
HARVEST	Merlot and Cabernet Sauvignon: September 18, Sangiovese: October 12
VINIFICATION AND MATURATION	20-25 days fermentation on the skins at 30° C, followed by malolactic fermentation and 18-20 months' maturation in 225-litre French oak barriques, then 8 months' ageing in the bottle
BOTTLES PRODUCED	21,900
SERVING TEMPERATURE	18° C
ALCOHOL	13.7 Vol.
TOTAL ACIDITY	6.0 g/l
RESIDUAL SUGAR	1.7 g/l
CELLARING	20-25 years

