

press kit

Borgo San Felice

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HISTORY

Borgo San Felice is a medieval village dating as far back as 714 AD.

Old documents register a controversy between the bishops of Arezzo and Siena regarding the ownership of the church of S. Felice in Avane (a toponym that reveals a remote Etruscan origin, though there isn't any further news).

In 998, San Felice was known as Pieve and then in the following centuries it was re-baptized with its original name.

Throughout the Middle Ages, the village became the setting of violent wars between Siena and Florence. In the 18th century, the disputed territory became the property of the noble Del Taja family from Siena. They settled in the manor house that stands in the heart of the village surrounded by narrow streets, squares, Romanesque churches and chapels that make "Borgo San Felice" one of the most charming and picturesque sites in the area.

In 1991 the "village" was restored and transformed into a "diffused hotel". It soon became a member of the Relais & Chateaux hotel group. Careful renovation has restored and enhanced the architectural features of the village's medieval palaces, stone houses, chapels and picturesque streets, maintaining intact the authenticity yet adding a subtle elegance and unmistakable style that ensures guests a charming reception.

Link:

- [History](#)
- [Relais & Chateaux](#)

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THE SURROUNDINGS

Ancient stones in the midst of perfectly ordered green vineyards and olive groves, Borgo San Felice stands in the heart of the Chianti Classico Classico region, located on a hill, 350 meters above sea level, 15 kilometers from Siena and 10 from Berardenga, an hour drive from Florence and two and a half hour drive from Rome.

Borgo San Felice is the ideal starting point for excursions to San Geminiano, Volterra, Arezzo, Montepulciano and Montalcino. It's like a marvelous painting that magically changes according to the direction from which the visitor arrives.

The changing landscape offers visitors a view of the flourishing forest in the steep mountains of the Chianti Classico Classico region, the imposing walls of the nearby castles rising from rows of continuous vineyards and hills that slope to the nearby "Crete Senesi". Located between mountain ridges and valleys, Borgo San Felice today truly embodies Tuscany in all its aspects thanks to the painstaking restoration work that has preserved its medieval architectural structures.

The surrounding view is the result of the geological structure of the territory where irregular rock formations favor cultivation of vineyards and olive groves. In fact, these are predominating elements in a landscape where flourishing forests alternate with rows of cypress trees and shrubs. San Felice is situated in the midst of two very different areas with distinct natural features: on the southwest, orderly cultivated fields reign while the northeast is characterized by rugged dark green hills filled with dense forests of oak and chestnut trees.

Link:

- [MAP](#)
- [Chianti Classico](#)
- [san Gimignano](#)
- [Volterra](#)
- [Montepulciano](#)
- [Montalcino](#)
- [Azienda Agricola san Felice](#)
- [Restaurant "Poggio Rosso"](#)



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The authenticity of this area is closely related to the enological production of “Agricola San Felice” (which includes a winery that boasts various labels that have helped shaped the history of the Chianti Classico region). The gastronomic offer of its restaurant “Poggio Rosso” (named after one of the most well-known labels produced by Agricola San Felice’s Winery) is where Chef Francesco Bracali offers wonderful dishes based on local products and traditions reinterpreted with style and elegance, while at the Terrazza di San Felice, he is supported by Chef Alessandra Zacchei and her husband and Chef Pâtissier, Nazareno Dodi, in the preparation of dishes from the traditional Tuscan cuisine.

Link:

- [MAP](#)
- [Chianti Classico](#)
- [san Gimignano](#)
- [Volterra](#)
- [Montepulciano](#)
- [Montalcino](#)
- [Azienda Agricola san Felice](#)
- [Restaurant “Poggio Rosso”](#)

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THE HOTEL

Since its opening in 1990, Borgo San Felice has been a member of the Relais & Chateaux hotel group. The hotel is an ancient medieval village, beautifully refurbished and renovated in every detail to offer maximum comfort and luxury while maintaining the rural characteristics typical of the territory.

Located on the hills of Siena, known as the Classic Chianti region, surrounded by 140 hectares of vineyards, Borgo San Felice welcomes guests in 33 rooms and 20 suites distributed in various buildings of the historic village.

Guests can relax and enjoy the many features offered by Borgo San Felice:

- “Gli Archi” bar & lounge with sitting rooms, fireplace and billiard room.
- “Poggio Rosso” restaurant featuring exquisite dishes prepared with local products.
- “Terrazza di San Felice” restaurant, featuring traditional Tuscan cuisine.
- The Poolside Bar in which to enjoy a light lunch or relaxing snack under a shady pergola.
- A fully equipped outdoor swimming pool where adults and children can enjoy relaxing moments.
- The brand-new Wellness Center by Vranjes in which to enjoy personalized beauty rituals and Tuscany Pleasure treatments where all beauty products and cosmetics are made with either wine or olive oil.
- Three fully equipped meeting rooms, ideal for private meetings.
- A variety of activities and excursion proposals to help guests enjoy and discover the fascinating area surrounding the hotel.

Link:

- [Borgo san Felice](#)
- [Relais & Chateaux](#)

Multimedia:

- [suites](#)
- [Junior Suites](#)
- [Classic](#)
- [Deluxe](#)
- [meeting rooms](#)
- [Restaurant “Poggio Rosso”](#)
- [the bar Gli Archi](#)
- [the cellar](#)

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ROOMS

Featuring 14 Classic rooms, 19 Deluxe rooms, 9 Junior Suites, 10 Suites, and the Suite Loggia, the hotel offers its guests a romantic, elegant setting. Decorated with typical Tuscan handcrafted antique furniture and precious fabrics, all the rooms have been designed to create the most authentic atmosphere of ancient aristocratic manors in the Chianti Classico.

The Suite Loggia, 120 square meters, has two bedrooms, one with his and her wardrobe, living room, bath with views over the Tuscan hills, and a large private terrace (80 sq. m.) overlooking the Chianti Classico hills. There are ten comfortable, elegant and spacious apartments suites, featuring a living room and bedroom in 60 sq. m. Nine Junior Suites are warm, bright rooms measuring 45 sq. m. These rooms include a cozy sitting area.

Twenty-one Deluxe rooms measuring 30 sq. m also stand out for their striking elegance and comfort.

A carefully decorated warm atmosphere distinguishes the nineteen Classic rooms. The over 25 sq. m, refined, elegantly decorated rooms can be chosen with double or twin-sized beds.

All the rooms in Borgo San Felice have lovely comfortable bathrooms decorated with Tuscan tiles. Charm and beauty of medieval aristocratic life are combined with the comfort of modern technology since they are equipped with wireless Internet connection (WI-FI), LCD television, satellite channels, safety deposit box, mini-bar and air conditioning.

Guests also have reserved access to the outdoor-swimming pool, tennis courts (2 synthetic turf courts), bocce courts and the brand new Wellness Center

Link:

- [Borgo san Felice](#)
- [Relais & Chateaux](#)

Multimedia:

- [suites](#)
- [Junior Suites](#)
- [Classic](#)
- [Deluxe](#)

press kit

THE CULINARY VISION

Borgo San Felice offers the scent of Chianti Classico, the taste of Tuscany through authentic recipes that are closely tied to the territory and carefully selected favoring homemade local products.

This is why Chef Francesco Bracali, of Tuscan origin, was chosen as head of the kitchen. He reinterprets flavors, colors and aromas of the land by using the best available local products and adding his personal touch in the creation of each dish.

Meats and vegetables have a leading role in traditional Tuscan and Italian dishes that are revisited and re- interpreted in Chianti Classico style.

The farm estate and winery, Agricola San Felice, offers the opportunity to sample their wine production such as Poggio Rosso—the hotel’s restaurant is named after this celebrated wine—a renowned label that has played an important part in the history of the Chianti Classico Region along with other nationally and internationally famous wines.

At Borgo San Felice, guests have the opportunity to savor and enjoy traditional cuisine in the elegant warmth of “Poggio Rosso”, a restaurant that can satisfy even the most refined requests or in the more informal setting of the “Terrazza di San Felice” restaurant that offers simple traditional home-style dishes based on local high quality products like the “Chianina” meat.

Link:

- [Borgo san Felice](#)
- [Agricola San Felice](#)
- [Bracali](#)

Multimedia

- [Poggio Rosso](#)
- [the wine store](#)
- [Bracali](#)

press kit

THE CHEF – Francesco Bracali

Francesco Bracali, Chef at Borgo San Felice, is from Tuscany and grew up working in his family’s restaurant, Ristorante Bracali, a 2 Michelin star holder, where he started his formation. Francesco further increased his culinary abilities through important working experiences in Japan and New York.

Francesco grew up in Maremma, and maintains close ties to the rustic home-style flavors typical of his homeland, yet has been able to bring together innovation and creativity in the preparation of traditional dishes that are presented in a unique and refined manner.

There’s nothing artificial, just great skill in bringing out the perfect forms that are everywhere: Borgo San Felice’s mission is to demonstrate the extraordinary that is hidden in the Maremma area.

Francesco Bracali is supported by two of his pupils: Chef Alessandra Zacchei and her husband, the Chef Pâtissier Nazareno Dodi.

Link

- [Francesco Bracali](#)

Multimedia:

- [Francesco Bracali](#)

press kit

PRODUCTS

All products used at Borgo San Felice have been carefully selected according to quality and relation to the territory.

An example of this philosophy is the production of Agricola San Felice which ranges from prestigious extra-virgin olive oil DOP (Protected Designation of Origin), to the olive groves of Campogiovanni estate, to the 14 wine labels, starting with Campogiovanni, Brunello di Montalcino DOCG, Poggio Rosso—a label that has brought fame to the Chianti Classico region—to Vigorello (the first wine produced exclusively through the use of Chianti Classico red grapes), last but not least the different kinds of grappa, and vin santo (Italian dessert wine).

The agricultural production of the territory offers a wide variety of high quality goods: from pink chick-peas of Reggello, to shallots of Certaldo, saffron from San Gimignano, jowl bacon, pecorino sheep milk cheese from Crete Senese to extra virgin olive oil produced by Agricola San Felice and Tuscan aromatic herbs grown in the chef's garden in Borgo San Felice.

Link :

- [Borgo san Felice](#)
- [Agricola San Felice](#)

Multimedia:

press kit

THE “POGGIO ROSSO” RESTAURANT

Surrounded by the pleasant Tuscan countryside, decorated with characteristic country-style furnishings, an exquisite care for details and impeccable service, Borgo San Felice’s Chef offers his guests tasty dishes, based on traditional Italian recipes where genuine flavors are highlighted through use of locally grown high quality ingredients.

Yet another element that further confirms its close ties with the surrounding territory is the name, “Poggio Rosso”, taken from one of the most celebrated wine labels of the Agricola San Felice, that has made the history of Chianti Classico.

The products offered by the “Poggio Rosso” have been carefully and individually selected and for this reason the restaurant proudly boasts deliciously unique culinary specialties: grilled scallops served on a cream of pink Reggello chickpeas; ravioli flavored with saffron from San Gimignano and “garganelli” pasta with fresh shallots from Certaldo. The “Fiorentina” T-bone steaks come from the “Chianina” livestock of the farming estate “Agricola San Felice” while the precious olive oil is obtained from olives produced in its olive groves and the great Chianti Classico labels that enhance the restaurant’s culinary offer are also from the estate.

The wine menu, while listing many of the best Italian and international labels, focuses on local wine production among which are renowned labels initiated after research on “sangiovese” grape vines by “Agricola San Felice” such as, Vigorello, Poggio Rosso, Campogiovanni and Brunello di Montalcino DOCG.

Link:

- [Borgo san Felice](#)
- [Agricola San Felice](#)
- [Francesco Bracali](#)

Multimedia:

- [Poggio Rosso](#)
- [the wine store](#)
- [Francesco Bracali](#)

press kit

LATERAZZADI SAN FELICE RESTAURANT

Located along the road leading to the Borgo San Felice entrance, immersed in a beautiful garden offering shade and refreshment during the summer season, the restaurant La Terrazza di San Felice has a country style setting reflecting the rustic spirit of the traditional cuisine of the restaurant.

The Terrazza di San Felice is the ideal place to enjoy Chianina meat, a soup or just a season's salad and many other simple and yet extraordinary tastes of Tuscan home-style cooking and a valid option to the sophisticated and refined cuisine of Poggio Rosso.

Link:

- [Borgo san Felice](#)
- [Agricola San Felice](#)
- [Bracali](#)

Multimedia:

- [Poggio Rosso](#)
- [the wine store](#)
- [recipes](#)
- [Bracali](#)

press kit

“GLI ARCHI” BAR & LOUNGE

The elegant Bar and Lounge “Gli Archi” is the perfect place for those who wish to experience the legendary warm and cozy Tuscan hospitality first hand on the premises of Borgo San Felice.

From coffee breaks, to evening cocktails or after dinner drinks, the bar & lounge is at guests’ disposal with welcoming peaceful sitting areas while in the cooler months guests can warm up in front of the fireplace.

Furthermore, it represents the ideal meeting point not only for drinks but also to enjoy leisurely moments with others playing pool, or alone quietly reading a good book or working on your computer thanks to WI-FI coverage throughout the hotel.

Link di
approfondimento:

- [Borgo san Felice](#)

Multimedia:





- [Bar Gli Archi](#)
- [Poggio Rosso](#)
- [the wine store](#)

press kit

MEETING ROOMS

Both easily reached and at the same time hidden in the peaceful hills of Chianti Classico, Borgo San Felice with its leisurely style is the perfect setting for private events or business meetings.

The “Sala dei Barberi” meeting room is the largest of three meeting rooms located in the village. They are the perfect venue for business meetings and conventions and can comfortably accommodate anywhere from 20 to 150 participants. The rooms feature the latest technological equipment necessary to carry out any work session.

Meeting Rooms	M ²				
Sala dei Barberi	182	145	60	80	150
Sala Caminetto	80	35	-	-	45
Sala Pugnello	100	-	-	70	-

Private banquets and other special events for up to 150 participants, from weddings (*it's possible to celebrate the wedding ceremony in the 8th century Romanesque church or in the lovely eighteenth century chapel, “Cappella della Maddalena”, overlooking the village square*), to private parties or wine tasting among friends will find in Borgo San Felice, a spectacular setting, elegantly decorated rooms, efficient and professional service.

Wine tasting is held in the “Sala Pugnello”, a quaint, charming venue with ancient vaulted ceilings and barrels, where Leonardo Bellaccini, the oenologist in charge of the wine tasting program can personalize and guide guests, according to their expectations, by suggesting labels and providing additional information and tips to allow them to discover the fine wines and premium oils of San Felice.

Link:

- [Borgo San Felice](#)

Multimedia:

- Sala dei Barberi
- Sala Caminetto
- Sala Pugnello

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THE SPA & WELLNESS CENTER IL CENTRO BENESSERE

The concept

Borgo San Felice dedicates 350 square meters to mind and body care. The Wellness Center and Spa has been designed following the perspective of Dr. Paolo Vranjes, a cosmetologist, pharmacist and chemist who has devoted his work to beauty, wellness and cosmetics since 1983.

The center offers personalized Spa treatments best described as genuine "multi-sensory" journeys, the result of constant research and innovation focused on achieving physical wellbeing through the stimulation of all the senses. It begins with the selection of fragrances and aromas in the laboratory, using groundbreaking experimental research techniques and top quality raw materials and proceeds in the creation of original, high quality cosmetics and beauty treatment products for the body.

For better care of the body and to ensure moments of relaxation, a fitness center, complete with top quality exercise equipment, has been set up across from the Wellness Center.

Treatments

All treatments at Borgo San Felice's Wellness Center are based on the "Tuscany Pleasure" concept that takes complete advantage of the characteristics typical of the surrounding territory to create beauty and body treatment products and cosmetics derived from olive oil and wine. There are three different Spa treatment itineraries: the recently added "damp area" featuring bio saunas, steam baths and salt covered walls, the Kneipp treatment and the hot sand sun-beds. These three itineraries blend perfectly with the "Tuscan Pleasure" treatments, created to make a stay at Borgo San Felice a unique experience.

Link :

- [Dr. Vranjes](#)
- [Treatments](#)

Multimedia:

press kit

Products

Products used in the Spa are rigorously all natural and mostly wine or olive oil based. The majority of treatments include: lotion and toner with resveratrol, a natural anti-oxidant found in grapes and wine, wrapping and tonic from an extract of green olives, exfoliating gel made from red grapes, red grape must cream, decongesting wrapping derived from oak cells, vegetable oxygen mask with active oak cells, and other natural balsamic products used in the Turkish bath.

Link :

- [Dr. Vranjes](#)
- [Treatments](#)

Multimedia:

press kit

RECREATIONAL ACTIVITIES

Due to its location and structure as a diffuse hotel, Borgo San Felice offers various recreational activities to suit every need.

There are two tennis courts in which to organize competitive tournaments or matches between friends or other guests and an outdoor swimming pool, the perfect place in which to enjoy Tuscany's hot summer sun.

In addition, sports lovers can enjoy trekking or bike riding—bicycles are available at the hotel.

Other activities such as horseback riding or golfing are available at the nearby "Royal Golf Club Bagnaia", a partner of Borgo San Felice, at the "Ugolino Golf Club" (near Florence, about an hour's drive), or at "Golf Pelagone" located near Gavorrano (Grosseto, approximately an hour and a half by car). Guests can combine sporting outings with visits to other Wineries or producers of Tuscan goods, go shopping in high fashion boutiques and outlets or enjoy organized tours to the countless cultural sites in the region, most certainly one of the richest assets of Tuscany.

The very essence of Borgo San Felice can be experienced through guided tours of the farming estate, "Agricola San Felice". The tour includes wine tasting and sampling of other local products, a visit to the cooking school and the unique opportunity to enjoy a tour of the surroundings on board a classic vintage automobile or hot air balloon.

Link:

- [Borgo san Felice](#)
- [Royal Golf Club La Bagnaia](#)
- [Golf dell'Ugolino Club](#)

Multimedia:

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PACKAGE DEALS & SPECIAL OFFERS

Early Bookers

A rate reduction of 10% for reservations made at least 15 days before and settled with a credit card (offer expires on March 31, 2014).

DURATION: unlimited

Springtime Evasions

A stay centered on gastronomy and wellbeing in the extraordinary beauty of the real Chianti Classico.

DURATION: min. 2 nights

Food & Wine

A stay in the hearth of Chianti Classico, amidst vineyards, olive trees, castles and breathtaking scenarios, while tasting legendary wines and superb food.

DURATION: 2 nights

Total Wellbeing

Welcome to the new dimension of wellbeing! Immersed in total relax, following the Wellbeing Center staff to select the best treatment, and by the Chef of Poggio Rosso to taste the best Tuscan cuisine.

DURATION: 2 nights

Romantic Moments

Borgo San Felice, is the perfect destination for an unforgettable honeymoon, anniversaries or simply... for love.

DURATION: 3 nights

Discover Tuscany

Discover the untainted beauty of the Chianti Classico with the help of our Concierge, moving from Chianti Classico to Brunello, experiencing the harmony of this unforgettable hills.

DURATION: 3 nights

Golf & Leisure

Discover the new 18 holes Royal Golf Club La Bagnaia, designed by architect Robert Trent Jones Jr., while taking care of your body and soul at Borgo San Felice

DURATION: 3 nights

Link :

- [Special Offers](#)
- [Early bookers](#)
- [Springtime Evasions](#)
- [Food & Wine](#)
- [Total Wellbeing](#)
- [Romantic Moments](#)
- [Discover Tuscany](#)
- [Golf & Leisure](#)

Multimedia:

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THE FARMING ESTATE “AGRICOLA SAN FELICE” – *history*

Since the 1400s, the inhabitants of San Felice, in Chianti Classico, have been recognized as important agricultural producers, especially in the winery field. At the beginning of the fifteenth century, San Felice was producing approximately 200 barrels a year; in the 1600’s it doubled its production and by the end of the nineteenth century it was producing 1400 barrels a year.

At first, it was sponsored by the Cerretani family from Siena and later became the property of the Marquis Del Taja. San Felice continues to hold a good economic value closely related to wine production since the end of War World II, which marks the first modern modification of the territory.

In 1978, group Allianz buys the estate along with several others located outside the Chianti Classico area and forms Agricola San Felice as it is today. A new wine cellar was built. Innovative research methods were introduced in collaboration with several universities. These efforts, allowed Agricola San Felice, to reach an outstanding professional level and thus enter the international market successfully.

Link:

- [Agricola San Felice](#)
- [History](#)

Multimedia:

press kit

Innovation dates

- 1968 – Vigorello, the first Surpertuscan Chianti Classico, is produced
- 1974 – making of the first unit of what will later become the Vitiarium, systematic harvesting of the autochthonous grape variety on the territory.
- 1978 – the first vintage year of Poggio Rosso, home-grown Sangiovese and Colorino grapes, the result of a selection of genetic material present on the estate
- 2003 – first year of production for Pugnitello, the end result of research carried out on spent grapevines.
- 2011 – Campogiovanni Brunello di Montalcino is declared by Wine Spectator—a top-level lifestyle magazine on wine— number one Italian wine and fourth best worldwide.

Link:

- [Agricola San Felice](#)
- [History](#)

Multimedia:

press kit

THE FARMING ESTATE “AGRICOLA SAN FELICE” – today

Located in Castelnuovo Berardenga, the southernmost village in Chianti Classico, the farming estate “Agricola San Felice” spreads over 650 hectares — 140 of which are vineyards and 60 are olive groves 15,000 olive trees. San Felice’s hills range from 300 to 450 meters above sea level. The soil in this region has a rich structure and is mainly of clay and limestone, although in some areas sand and silt are more prevalent. The climate is continental, typical of the region but with less rainfall (700 mm per year).

Vineyards:

The estate grows mostly “Sangiovese” grapevines. They represent 70% of the vineyards, followed by Pugnello, Merlot, Cabernet Sauvignon, Colorino, Petit Verdot, Chardonnay, Sauvignon Blanc, Trebbiano and Malvasia del Chianti Classico. Density of the vineyards varies from 6000 to 8500 plants per hectare.

In the course of time, as the estate progressed it added new properties, first, Campogiovanni (Montalcino area) in 1984 and Perolla (Maremma region) in 2003. These estates are known for their production of wine and oil as well as for climatic and territorial conditions, which allow a distinct differentiation of its products.

San Felice in Montalcino - Campogiovanni

Purchased in 1984, Campogiovanni extends over 65 hectares and is located in an outstanding position on the southwest slope of Mount Ilcino, commonly known as Montalcino. Vineyards and olive groves are at an altitude that ranges from 250 to 300 meters above sea level with an annual rainfall of nearly 550 mm.

Link:

- [Agricola San Felice](#)
- [The Company](#)

Multimedia:

press kit

Vineyard: Only Sangiovese grapevines are planted in 20 hectares, fourteen of which are committed to the production of Brunello, 4 to Rosso di Montalcino and 2.5 to Doc Sant'Antimo. The vine density ranges from 6250 to 8500 plants per hectare.

San Felice in Maremma – Perolla

In 2003 the farming estate, "Tenuta Perolla", located near Massa Marittima, with its 1000 hectares of grapevines became part of Agricola San Felice. The territory consists of very different soil configuration and mild weather conditions due to the vicinity of the sea.

Vineyards: 50 hectares of land planted with Sangiovese, Ciliegiole, Vermentino, Cabernet, Sauvignon, Merlot, Syrah and Pugnello grapevines.

San Felice Method

Since 1978, Agricola San Felice, together with several universities, has developed various experimental research projects, which today are known as "il metodo San Felice"— San Felice method.

This method is a process based on two principles: on one hand, a profound knowledge of its territory, and on the other, a strict scientific procedure in a joint effort with the University. The research was performed in three areas:

- to increase the value of Sangiovese as the most important grape variety of the territory
- to locate among the minor grape varieties that make up a part of the Tuscan agricultural history, those to be saved
- to conduct a study of the international grape varieties in relation to Chianti Classico habitat.

Link:

- [Agricola San Felice](#)
- [The Company](#)
- [The Research](#)

Multimedia:

press kit

The most complex aspect of the research in San Felice was the Vitarium, the estate's experimental vineyard, an experimental research project containing a unique collection of Tuscan grapevine germoplasm (the genetic heritage of Tuscan grapevines). The next step was to verify the actual production capacity of the "viziati", the grapevines of the past. Thirty varieties were singled out to continue further study, among these, the Pugnello, which stands out for its distinct characteristics.

Link:

- [Agricola san Felice](#)
- [Labels](#)

Multimedia:

press kit

AGRICOLA SAN FELICE – Wine Cellar

Agricola San Felice’s wine cellar has numerous labels of wine, vin santo (Italian dessert wine) and olive oil.

Labels

- San Felice Chianti Classico Classico Docg
- Il Grigio Chianti Classico Classico Riserva
- Poggio Rosso Chianti Classico Classico Riserva
- Pugnitello Toscana Igt
- Vigorello Toscana Igt
- Ancherona Toscana Igt
- Vin Santo del Chianti Classico Classico Doc
- In Pincis Vin Santo del Chianti Classico Classico Doc
- Grappa di Chianti Classico Classico
- San Felice Olio Extra Vergine d’Oliva Dop
- Il Velato Olio Extra Vergine di Oliva

San Felice in Moltalcino labels, Campogiovanni

- Campogiovanni Rosso di Montalcino Doc
- Campogiovanni Brunello di Montalcino Docg
- Quercione Brunello di Montalcino Riserva Docg
- Campogiovanni Grappa di Brunello
- Campogiovanni Olio Extra Vergine di Oliva

San Felice in Maremma labels, Perolla

- Vermentino Maremma Toscana Igt
- Perolla Maremma Toscana Igt
- Poggibano Maremma Toscana Igt
- Rosato Maremma Toscana Igt

Link:

- [Agricola San Felice](#)
- [The Company](#)
- [The Research](#)

Multimedia:

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THE OWNERSHIP

The Allianz Group is a global leading provider of insurance and financial services. It operates in over seventy countries occupying a prominent position thanks to consolidated widespread distribution channels boasting hundreds of thousands of talented professionals operating in the market. The Allianz group provides services to nearly 75 million customers in over 70 countries worldwide.

Expertise and solidity of the international Allianz name has allowed the group to become primary partner of the majority of companies listed in Global Fortune 500. Currently listed on the Frankfurt Stock Market, Allianz was the first company to adopt the legal status of “Societas Europaea” (SE).

The high level of competence of its resources and meticulous choices made in economic and social services has allowed the Allianz Group to be listed in the Dow Jones Sustainability Index, in FTSE4GOOD of London and in the international Carbon Disclosure Leadership Index (Carbon Disclosure Project, CDP6).

The Allianz Group has an extensive historic presence in Italy. Its original brands and companies—Ras founded in 1838, Allianz Subalpina created in 1919 and Lloyd Adriatico initiated in 1936—currently serve over 7 million customers, placing them among the country’s leaders within the insurance and financial markets.

Allianz operates on the insurance market with the commercial group "*Allianz Lloyd Adriatico*", "*Allianz Ras*" and "*Allianz Subalpina*"; in the direct service—Internet and telephone— with Genialloyd and in financial and savings services with "*Allianz Bank Financial Advisors SpA*" and "*Allianz Global Investors SGR Italy*" in addition to being available within the banking network of its partners.

Link :

- [Allianz SE](#)

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HOTEL MANAGEMENT – *General Manager*

The General Manager of Borgo San Felice is Achille Di Carlo, a skilled professional with vast experience in the international luxury hotel industry.

He graduated from the University of Messina and obtained a Master's degree in Hospitality from LUISS University in Rome. Achille Di Carlo gained international experience by working for top quality hotels such as Des Bergues in Geneva, the Claridge's in London and the Hotel de Paris in Montecarlo, until he was appointed Resident Manager of the Hotel Eden in Rome, where he stayed 6 years and gained operational experience. Achille Di Carlo has been the General Manager of Borgo San Felice since 2010.

Achille Di Carlo states:

- *“Borgo San Felice is the product of an astounding visionary concept that blends together genuine authentic rural luxury to a territory that is renowned for its exceptional products and services matched only by the beauty of its surroundings.”*
- *“It's truly a pleasure to manage a highly motivated team of people such as the staff of Borgo San Felice in this unique setting, offering high quality services with pride and expertise.”*
- *“Borgo San Felice is an excellent example of an eco-friendly hotel operating in total respect of the environment and its surroundings, highlighted through the meticulous restoration of the village, the wine production of Agricola San Felice, the use of locally grown products and the choice to operate with local personnel in order to assure greater respect of the culture and traditions.*

Link di approfondimento:

- [Achille Di Carlo](#)

Multimedia:

- Achille Di Carlo

press kit

AGRICOLA SAN FELICE MANAGEMENT

DAVIDE PROFETI **General Manager**

Davide Profeti, a Florence native, holds a Management diploma and have developed a considerable experience in the retail industry in companies like Procter & Gamble, Bolton Group and Mars Group, before starting as Director of Sales in wine production companies like Heres and Marchesi Mazzei SpA and finally becoming General Manager of the Castelli di Grevepesa. In this later role, while managing of the company, he is named in the Marketing Commission of the Chianti Classico Consortium. From February 2013, he is the General Manager of Agricola San Felice.

LEONARDO BELLACCINI **Oenologist**

Leonardo Bellaccini, from Siena, obtained a diploma in Viticulture and Enology from the Istituto Superiore, and then continued his studies in France (Bordeaux) and Switzerland (Sion). After having won a scholarship with the Chianti Classico Consortium, he entered Agricola San Felice. A quick learner, he soon became the enologist responsible for the quality of wine and olive oil produced on the estate. His interests vary from enology to gastronomy to the point of having been appointed an *ad honorem* member of the prestigious Italian Academy of Cuisine (“Accademia della Cucina Italiana”). Leonardo Bellacini is currently developing a red wine obtained from native Pugnitello grapes.

Link :

- [Davide Profeti](#)
- [Leonardo Bellaccini](#)

Multimedia: