



SAN FELICE

Poggio Rosso

Chianti Classico Gran Selezione DOCG 2016



As early as the late 1970s, in the Poggio Rosso area, a series of selected clones of Sangiovese were planted. Poggio Rosso is the fruit of a rigorous selection of this grape variety from some parcels of the same single vineyard, and today it represents the pinnacle of San Felice's terroir. A wine of immense depth and superb elegance, produced in limited quantity and exclusively in outstanding vintages.

Vintage Profile

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.

Tasting Notes and Pairings

Intense ruby red. The nose releases scents of dried plum, blackberry, and raspberry. Velvety tannins and a judicious acidity on the palate. It is a wine of extraordinary longevity. Perfect with grills and barbecues, wild game, and aged pecorino cheese.

Vineyard Location

San Felice – selected parcels of Poggio Rosso vineyard (Castelnuovo Berardenga, Siena)

Soil Profile

Medium textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture. Some extension into sil and sand-rich alluvial soils.

Training System

Spur-pruned cordon

Grapes

Sangiovese 100%

Harvest

First week of October

Vinification & Maturation

20–25 days fermentation on the skins at 28–30° C, followed by malolactic fermentation and 20 months' maturation in 500-litre French oak barrels, then 15 months' ageing in bottle.

Bottles Produced

13.000

Serving Temperature

18 °C

Alcohol

13,5% Vol

Cellaring

20–25 years

Total Acidity

5,8 g/l

Residual Sugar

inf 0,5 g/l

Size



d. 300

d. 150

d. 75

