



San Felice

Chianti Classico Docg 2018



SAN FELICE

Produced entirely from native grapes, it is a typical, medium-bodied Chianti Classico, with a distinguished personality and notable for its elegance and pleasantness.

Vintage Profile

2018 began with an early sprouting due to high temperatures in March and April, followed by a fairly rainy May. Temperatures started to rise again in June, and summer temperatures remained in the norm with scattered rains. The month of September in particular saw a succession of sunny days but with a great temperature fluctuations between day and night, which allowed the grapes a proper phenolic and aromatic maturation.

Tasting Notes and 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-flavored first courses, and most red meats.

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

Second week of September through first week of October

Vinification & 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

400.000

Serving Temperature

18 °C

Alcohol

13% Vol

Cellaring

5–6 years

Total Acidity

5,5 g/l

Residual Sugar

1 g/l

Size

d. 500

d. 150

d. 75

d. 37,5