



Belcaro

Vin Santo Chianti Classico DOC 2014



SAN FELICE

Traditional Vin Santo both in its blend as well as in its method of production. The grapes are put onto cane mats to dry until December; they are then softly pressed and the must ferments slowly and refines for years in small oak barrels (caratelli).

Vintage Profile

One of the most peculiar climatic trend of the last decade: - winter definitely warm and rainy, regular average temperatures during spring, with few rainfall; 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 vendemmia.

Tasting Notes and Pairings

A lovely amber hue, releasing hints of toasted almond, honey, and subtle spice. Crisp acidity on the palate, with a perfectly-calibrated level of sweetness. Ideal with sweets and petits fours, particularly those containing almonds, but also with sheep cheese and aged Gorgonzola.

Vineyard Location

S.Anna and San Vito vineyards of San Felice (Castelnuovo Berardenga, Siena)

Soil Profile

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture.

Training System

Guyot

Harvest

First week of October

Vinification and Maturation

The grape clusters are picked and the laid out to dry; they are pressed in December

The must ferments and ages in small, 225-liter of oak barrels, until the desired quality is achieved.

Bottles Produced

2.500

Serving Temperature

16–18 °C

Alcohol

15,5% Vol

Cellaring

Above 20 years

Total Acidity

7,2 g/l

Residual Sugar

80 g/l

Size

