



SAN FELICE

Il Quercione

Brunello di Montalcino Riserva DOCG 2016



Produced only in exceptional growing years, this Riserva is considered by San Felice to be the finest expression of its Campogiovanni terroir. Carefully-selected clusters of Sangiovese Grosso from its 2.5-hectare Il Quercione vineyard yield a wine that effortlessly marries together depth, elegance, and authenticity of style, plus a remarkable capacity for lengthy ageing.

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

Very deep ruby red; releases remarkably emphatic fragrances of ripe berries, spice, cocoa powder, and tanned leather. Very full in the mouth, lean in character but with warm alcohol and ripe, juicy tannins. Ideal partner to mixed grills, game, dishes with mushrooms or truffles, and aged cheeses.

Vineyard Location

Il Quercione vineyard of Campogiovanni Estate (Montalcino, Siena)

Soil Profile

Medium textured, largely silt-sand with some clay, on sandstone and calcareous marl.

Training System

Spur-pruned cordon

Grapes

Sangiovese 100%

Harvest

7th October

Vinification & Maturation

25-days maceration at 30°C, followed by malolactic fermentation and a 24-month maturation in 500-litre French oak tonneaux and a further 36 months in the bottle.

Bottles Produced

8.500

Serving Temperature

18° C

Alcohol

15% Vol

Cellaring

more than 20 years

Total Acidity

5,6 g/l

Residual Sugar

0,5 g/l

Size

