



SAN FELICE

# Poggio Rosso

Chianti Classico Gran Selezione DOCG 2015



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

2015 will be remembered as one of the warmest in recent years; to a mild winter and a spring with regular rainfall, succeeded a hot summer with rare precipitations. Good weather conditions allowed a good quantity and excellent quality production, with perfect phenolic maturity in all vineyards, guaranteeing wines suitable for long aging.

### 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

8.000

### 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

