



SAN FELICE

Rosso di Montalcino

DOC 2021



In the latter half of the 1990s, six hectares were planted to Sangiovese for Rosso di Montalcino DOC on the Campogiovanni estate. This wine amply exhibits the great versatility of Sangiovese, which can produce high-quality results even in a wine less structured and complex than Brunello. This beautifully-balanced Rosso di Montalcino exhibits elegant aromas and lively, appealing flavors on the palate.

Vintage Profile

The 2021 vintage was characterized by a mild and dry winter. The germination was consequently brought forward to the end of March for the earliest varieties and for the best exposed vineyards. On the nights of April 8 and 9, the temperature dropped a few degrees below zero, significantly reducing production. Fortunately, the spring was rainy, allowing the plants to tolerate a long, hot summer. Production was poor but, as often happens, the small quantity corresponds to an excellent quality.

Tasting Notes and Pairings

Ruby in appearance, a medium-bodied wine with fragrances of cherry, blackberry, and cedarwood. Crisp and lively, with a silky texture and a seemingly endless finish. Perfect with meat-sauced pastas with mushroom or truffles, dishes of pork or sauced veal.

Vineyard Location

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

Second and third week
of September

Vinification & Maturation

Twelve-day maceration at 28–30°C, and malolactic fermentation in steel. Maturation for 12 months in large Slavonian oak *botti*, followed by a further 2 months in the bottle.

Bottles Produced

9.000

Serving Temperature

18 °C

Alcohol

14% Vol

Cellaring

5–6 years

Total Acidity

5,7 g/l

Residual Sugar

0,5 g/l

Size

