



# San Felice

## Chianti Classico DOCG 2020



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

A mild winter 2020 made a very early bud breaking end of March. Unfortunately the night of March 25th the temperatures dropped down below 0 and the Sangiovese was strongly affected with a dramatic reduction of the yield. The spring was nice with a good amount of rain and several sunny days. The summer was great, warm but without many heat waves. The fruit reached a perfect ripening soon.

### 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

Mainly Sangiovese grapes

### 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

350.000

### Serving Temperature

18 °C

### Alcohol

13% Vol

### Cellaring

5–6 years

### Total Acidity

5,4 g/l

### Residual Sugar

0,5 g/l

### Size

