



San Felice

Chianti Classico DOCG 2021



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

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. Thankfully 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

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

500.000

Serving Temperature

18 °C

Alcohol

13% Vol

Cellaring

5–6 years

Total Acidity

6,0 g/l

Residual Sugar

0,5 g/l

Size

