



Borgo

Chianti Classico Docg 2023

SAN  FELICE

Chianti Classico with character that embodies the soul of San Felice. Sangiovese and Pugnello come together to create a fragrant and vibrant wine, a faithful and authentic representation of our distinctive terroir.

Vintage Profile

The 2023 growing season was characterized by a spring with higher-than-average rainfall compared to recent years. This necessitated meticulous vineyard management, particularly with regard to canopy control, in order to mitigate the risk of fungal diseases. Despite high temperatures in July and August, the vines did not experience hydric stress, as soil water reserves—replenished during the wet spring—were sufficient to sustain vine development. Additionally, the warm conditions prevented the onset of insect infestations. A pronounced diurnal temperature range during late August and early September contributed to the achievement of optimal grape ripening.

Tasting Notes and Pairings

Versatile and immediate, it preserves freshness, fruity aromas, and floral notes. Rich and complex, with sweet tannins that accompany a persistent and balanced finish.

Vineyard Location San Felice (Castelnuovo Berardenga, Siena);

Soil Profile

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture.

Training System

Cordone speronato e Guyot

Grapes Sangiovese and Pugnello

Harvest 3rd week of september 1st week of october

Vinification & Maturation Vinification in stainless steel for 2 weeks separately for each variety. Aging for approximately 12 months in large Slavonian oak barrels.

Serving Temperature 18 °C

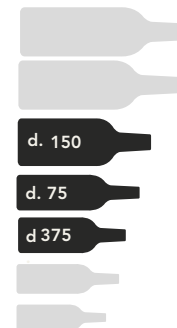
Alcohol 12,5% Vol

Cellaring 10–15 years

Total Acidity 6,0 g/l

Residual Sugar inf 0,5 g/l

Size



d. 150

d. 75

d. 375