

Gambero Rosso®
 Slow Food Editore



italianwines

2008

2,256 PRODUCERS
18,000 WINES

305 THREE GLASSES

San Felice

LOC. SAN FELICE
 53019 CASTELNUOVO BERARDENGA [SI]
 TEL. 05773991
 www.agricolasanfelice.it

ANNUAL PRODUCTION 1,000,000 bottles
HECTARES UNDER VINE 210
VITICULTURE METHOD Conventional

Agricola San Felice took home a brand new set of Three Glasses, thanks to a highly successful Chianti Classico Poggio Rosso Riserva '03. Despite the vintage, which was not one of the easiest to manage, it's a wine of distinction with deep, sound fruit and an open, accessible palate. There is red and black berry fruit on the nose plus gaminess and smokiness, and the palate is shaped to perfection by good acidity. The tannin – and this is the vital point – has nothing to do with what we have come to expect of the '03s. Instead, it's ripe, fine-grained and already well integrated. All this is down to the highly skilled team of Leonardo Bellaccini in the cellar and Carlo Salvinelli in the vineyards, while Fabrizio Nencioni takes care of sales. The vigorous, well-structured Vigorello '03, from sangiovese, cabernet sauvignon and merlot, is also impressive. The nose has preserved fruit with balsamic and vegetal notes, and the intense palate doesn't disappoint, even though it is still possibly too youthful. Chianti Classico '05 is as juicy and attractive as the vintage would suggest but the '04 Riserva Il Grigio doesn't quite match expectations.

● Chianti Cl. Poggio Rosso Ris. '03	6
● Vigorello '03	7
● Perolla Poggibano '05	5
● Chianti Cl. '05	4
● Chianti Cl. Il Grigio Ris. '04	5
● Chianti Cl. Poggio Rosso Ris. '00	6
● Vigorello '97	5
● Chianti Cl. Poggio Rosso Ris. '95	5
● Chianti Cl. Poggio Rosso Ris. '90	6
● Vigorello '98	6
● Vigorello '99	7
● Vigorello '01	7