

SAN FELICE

At the heart of the estate there is a small village with a very long history. For centuries it belonged to a noble family from Siena, named Guarini Grisaldi del Taia. The property extends over some 650 hectares, of which about 140 are planted with specialized vineyards and 10 with mixed **wine and olive** cultivation (**16,000 olive trees**), yielding an annual production of around 11,000 hectoliters of wine.

Most of the vineyards (122 hectares) are listed in the registers of the D.O.C.G. 18 in the Toscana IGT denomination. In addition to this, there is the 65-hectare estate of **Campogiovanni**, of which 20 hectares are planted with specialized vineyards, at Sant'Angelo in Colle, in the area of **Brunello di Montalcino**. (14 are for Brunello & 6 for Rosso.)

The South and South-West sides of the vineyards at San Felice are ideal for the perfect maturing of the grapes. The terrain is gently undulating and the land is made up of fragmented marl and limestone on a base of stratified sandstone. These elements, along with a favorable climate and optimal altitude, are the basic factors for producing wines of the highest quality.

The fermentation of the grapes takes place in a modern vat-room equipped with stainless-steel tanks. The total capacity in wood is 11,000 hectoliters, comprised of more than 60 Slavonian oak casks made by master coopers and about 1,200 French oak barriques & tonneaux, in spacious cellars. There, the Chianti Classico and other fine wines made by San Felice age slowly under the attentive care of the cellar master and technicians who control the delicate phases of aging. At the "right moment", the wine is bottled for the final phase of bottle aging.

At San Felice, respect for the tradition of Chianti (there is even a small museum with ancient documents of the property) is united with avant-garde viticultural research and experimentation, carried out on 18 hectares of vineyards, in conjunction with the Department of Horticulture of the University of Florence. The most extraordinary part of this research is the "Banca dei Viziati" (Bank of Vines), which consists of a two-hectare vineyards called the VITIARIUM where approximately 278 lesser-known Tuscan vines are being cultivated.

The village and the estate are further enriched by a charming Hotel with its own restaurant and swimming pool, discreetly and tastefully located in a number of the buildings in the center of the old estate. Hotel Borgo San Felice is part of the famous international chain "Relais & Châteaux".

The latest acquisition by San Felice is the **Perolla Estate**. The property extends 1,100 hectares (2700 acres) and is located in the heart of Maremma (the vast "wild" region south-west of Siena) in the DOC area of Monteregio, about 12 miles from the coast. The project for this Estate encompasses the planting of about 100 hectares (250 acres) of vineyards, 50 (62 acres) of which have already been planted in the past few years. With the purchase of the property back in 1981, San Felice, preempting the fame that Maremma would have had in Italy and in the rest of the world, had foreseen the big potential of this part of Tuscany. While maybe more inhospitable than the Chianti region and less famous than Montalcino, it is blessed with an inimitable climate and breath-taking landscape.

Thanks to the vision of the legendary Enzo Morganti, San Felice has become an important enological reality, which is carried on by Alessandro Marchionne, Leonardo Bellaccini, Carlo Salvinelli and Fabrizio Nencioni.

The new contemporary look of San Felice.

Visit the San Felice web site: <http://www.agricolasanfelice.it/en/>

