



**SAN FELICE**

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Press reviews

- 1988**  
Wine Spectator, U.S.A. (1993) *Score of 92/100*  
Wine Spectator, U.S.A. (1993) *47th position in the "Top 100" classification*
- 1990**  
"Guida ai Vini d'Italia" del Gambero Rosso (1995) *Three Goblets*
- 1993**  
XVI Banco d'Assaggio dei Vini d'Italia di Torgiano (1996) *Winner of the "Vini rossi DOCG category"*
- 1994**  
Wine Spectator, U.S.A. (1997) *Score of 90/100*
- 1995**  
"Guida ai Vini d'Italia" del Gambero Rosso (1999) *Three Goblets*  
XVIII Banco d'Assaggio dei Vini d'Italia di Torgiano (1998) *Winner of "Vini rossi DOCG category"*  
Wine Spectator, U.S.A. (1998) *Score of 91/100*
- 1996**  
Concours Mondial de Bruxelles, Belgio (1999) *Silver Medal*  
"Duemilavini - Bibenda", Guida A.I.S. (2000) *Five clusters*
- 1997**  
Concours Mondial de Bruxelles, Belgio (2000) *Silver Medal*  
"Duemilavini - Bibenda", Guida A.I.S. (2001) *Five clusters*  
Wine Spectator, U.S.A. (2000) *Score of 92/100*
- 1998**  
Concours Mondial de Bruxelles, Belgio (2001) *Silver Medal*  
Wine Spectator, U.S.A. (2001) *Score of 88/100*
- 1999**  
Wine Spectator, U.S.A. (2002) *Score of 91/100*  
XXII Banco d'Assaggio dei Vini d'Italia di Torgiano (2002) *Winner of "Vini rossi DOCG category"*

**POGGIO ROSSO**

*Chianti Classico*

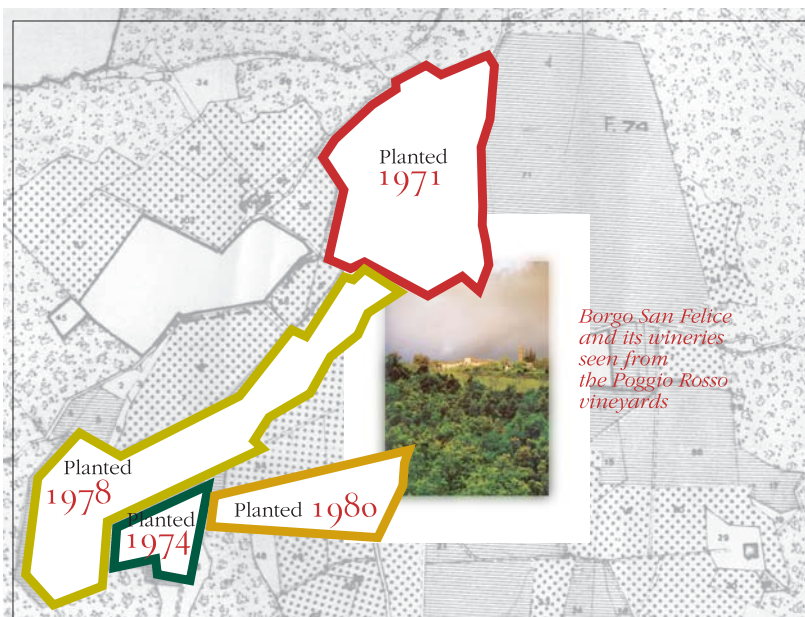
*Riserva*

*denominazione di origine controllata e garantita*



**Sangiovese  
at San Felice**

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The Agricola San Felice has always been bound closely to the Chianti Classico territory; since the 1960s, in fact, the estate has worked closely with Florence's Università degli Studi in research and experimentation focused on the sangiovese grape, with the aim of improving this noble grape variety of the Chianti. Research also centered on identifying the highest-quality vineyards within the estate holdings and on designing for them the most advantageous viticultural practices. Those very studies gave rise to an exceptional wine, the Chianti Classico Riserva DOCG "Poggio Rosso," named after its source vineyard. It is actually a group of contiguous vineyards covering some 13 hectares at an elevation of 390 meters. The medium-textured, fairly rocky soils are marked chiefly by calcareous-marl clays derived from the breakdown of alberese (local stratified limestone rock) and galestro (a clayey schistous rock) and lie atop the Monte Morello formation. The vines are trained to the Guyot and spur-trained cordon systems, and the sangiovese is complemented by a small percentage of colorino, another native Tuscan grape.

### 1971

Planting of the first 5.3 hectares, with massal selection of sangiovese and colorino carried out by winery manager Enzo Morganti prior to 1968.

*Exposure:* South

*Vine density:* 3,300 vines/hectare

*Training system:*

Guyot and spur-trained cordon

*Number of buds/vine:* 8

*Yield:* 1 - 2 kg/vine

### 1974

Planting of additional 1.4 hectares

*Exposure:* Southwest

*Vine density:* 3,300 vines/hectare

*Training system:* Guyot

and spur-trained cordon

*Number of buds/vine:* 8

*Yield:* 1 - 2 kg/vine

### 1978

Commercial release of first vintage

*Number of bottles:* 10,000

### 1978-1980

Two new plantings of 5 ha (1978) and 1.9 ha (1980).

*Exposure:* Southeast for the first,

southwest for the second

*Vine density:* 3,300 vines/hectare

*Training system:* Guyot

*Number of buds/vine:* 8

*Yield:* 1 kg/vine

### 2003

Replanting of 5 hectares planted in 1971, with four sangiovese clones selected from the experimental vineyards.

*Vine density:* 8,500 vines/hectare

*Training system:* Spur-trained cordon

*Number of buds/vine:* 6

*Yield:* 1 kg/vine

## 1999 Harvest

*Grapes:* 90% sangiovese (harvested September 15), 10% colorino (harvested September 13)

### Production:

Temperature-controlled (28-30°C) 20-25 day fermentation on the skins. Malolactic fermentation and maturation in 500-litre French oak casks for 20 months, followed by 12 months' bottle-ageing.

*Alcohol:* 13.9%

*Total acidity:* 6.3 g/l

*Cellaring potential:*

15 years

*Number bottles:*

45,000

