

SAN FELICE

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| Property Name: | San Felice | Region: | Tuscany | Total size: | 650 ha (only San Felice in Castel. Berar.) |
| Established: | 1967 | Province: | Siena (17 km) | Total vineyards | 210 hectares (all inclusive) |
| Township: | Castelnuovo Berardenga | Wine area: | Chianti Classico | Years planted: | 70% 1968-1975 – 30% since |
| Owner's name: | RAS - (1978) | Oenologist: | Leonardo Bellaccini | Re-planting: | 5-7%/per year since 1995 |
| Total Production: | ca. 83,000 cases | Agronomist: | Carlo Salvinelli | Soil: | Stony calcareous; 20-25% rocky clay. |
| Territory & Locality: | Stony, gentle slopes | Gen. Manager | Alessan. Marchionne | Yield/vine: | Max. 1.5 Kg |
| Elevation: | 350-400 m | Sales Mngr. | Fabrizio Nencioni | Density: | From 6,000 to 8,000 vines per ha |
| First Traded: | 1967 | Cellar Capacity: | 60 Slavonian casks 1,200 barriques | Training: | Spurred cordon & Guyot |
| Olive trees: | 16,500 | | | Harvesting: | By hand for Reserves & by machine for young Chianti. |

*The property is comprised of a medieval village with a modern winery, cellar, and a world-class hotel & restaurant.

*San Felice grows 278 (161 red) different vine varieties in an experimental 2-hectare nursery-vineyard called "VITIARIUM", from which the winery has had exciting results with a promising new varietal, the Pugnitelto grape. They have since dedicated 8 hectares of vineyard to this varietal.

*San Felice also owns "Campogiovanni" a 65 ha estate in Montalcino (20 hectares of vineyard) that they acquired Jan.1st, 1984, where they produce Brunello di Montalcino (14 ha) & Rosso di Montalcino (6 ha).

*In 1993, San Felice started to develop the first 10 ha of vineyards (total 1,100 ha) at the "Perolla" property in Maremma (south-east of Massa Marittima). Now the vineyards cover 50 hectares.

| WINES | CLASSIFICATION-FERMENTATION & AGING | GRAPES | AVG. PROD. |
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| -"Ancherona" -- Name of the vineyard at 340 meters a.s.l. and of a creek. Name after the Etruscan goddess of destiny "Ancharia". | Toscana IGT Cold maceration for 24 hours at 8°C. The chardonnay is fermented and aged for 9 months in 500 liter tonneaux (Allier), while the sauvignon is fermented in stainless steel. Malolactic fermentation happens with both varietals. The wine is then held for a 6-month period of further refinement before release. | 85% Chardonnay (3 ha) 15% Sauvignon (2 ha) (since the 1996 vintage). Grown in Ancherona and Campriano vineyards. | 675 cases |
| -Chianti Classico 12.5% alc/vol 350/400 mt asl | Chianti Classico DOCG Fermentation on skins: 8-10 days at 28°C in steel tanks, where malolactic fermentation also takes place. Aged 10-12 months in Slavonian oak casks of 60 hectoliters and 2 months in bottle. | 100% Sangiovese Trained at Guyot and spur-pruned cordon | 25,000 cases |
| -"Il Grigio" 13% alc/vol "The grey", painting of Titian. (It is the color of the beard.) | Chianti Classico Riserva DOCG Fermentation on skins for 18-20 days at 30°C. 80% of the wine is aged in 60-90 hl casks and 20% in 60 gal barriques for 24 months. Bottle aging lasts another 6 months. | 100% Sangiovese | 24,000 cases |
| -"Poggio Rosso" "Red hill" is the name of this unique, exceptional 10 ha vineyard facing S & SE. Planted in '74-'78-'80-'03 | Chianti Classico Riserva DOCG Attentively selected grapes from San Felice's most perfectly situated and unique vineyard are macerated on skins: 20-25 days at 30°C. Aged min. 18-20 months in 500-liter French oak tonneaux (50% new, 50% 1-yr.-old) and 12-15 months in bottle. – First vintage 1978. Tasting Notes: A deep ruby red, that preserves its deep hue even with cellaring. A remarkably generous bouquet, with the classic notes of dried plum, blackberry, and dark raspberry. On the palate, it consistently offers notable depth and breadth, as well as succulent, juicy tannins. Capable of exceptionally long aging. | 80% Sangiovese 10% Colorino 10% Pugnitelto The location of the vineyard makes this wine unique. 10 hectare vineyard. | 1,600 cases Produced ONLY in top vintages |
| -"Vigorello"– Wine with "vigor". First "Super-Tuscan" ever made: 1968. It was born 100% Sangiovese. | Toscana IGT – It was born originally as "Vino da Tavola." A selection of the finest grapes is fermented on their skins for 20-25 days at 30°C in stainless steel tanks. The wine is then aged in 225-liter barriques (90% French oak, 10% American) for 18-20 mos. and 12 mos. in bottle. Tasting Notes: a purple-flecked, intense ruby, it releases aromas of bottled wild cherries, and of blackberry and raspberry preserve, with hints of tobacco leaf and spices. The palate is notable for its breadth and velvety smoothness, with nuances of spice and aromas of raspberry and cherries adding considerable complexity. | 40% Sangiovese 40% Cabernet Sauvignon 20% Merlot - Capanna di Gosto: 5ha – Vigna del Mugelli: 6ha – La Casa: 2ha From vintage 2006: 60% Cabernet Sauvignon & 40% Merlot | 2,950 cases |
| -"Campogiovanni"– Named after the estate where the wine is made. Planted from 1976 to 1988. | Brunello di Montalcino DOCG Grapes are usually harvested in the last week of September. Maceration for 20 days at a temperature of 28-30° is followed by malolactic fermentation in steel vats and aging in 90-hl Slavonian oak casks for 36 months. The wine is aged for an additional 12 mos. in the bottle before release. | 100% Sangiovese Grosso Clone B-BS 11: small bunches, big berries. Max. yield per vine: 1.5 kg. | 6,000 cases |
| -Rosso di Montalcino 14% alc/vol | Rosso di Montalcino DOC Twelve-day maceration at 28-30°C, and malolactic fermentation in steel. Maturation for 12 months in large Slavonian oak casks, followed by a further 2 months in bottle. (San Felice has casks of 60, 90 and 100 hectoliters) | 100% Sangiovese Grosso 6 hectares | 2,900 cases |
| "Il Quercione" A single 2.5 ha. vineyard on the Campogiovanni property planted in 1983 | Brunello di Montalcino Riserva DOCG Temperature-controlled fermentation on the skins for 22-25 days at 30°C in stainless steel. Malolactic fermentation and 24 months of aging in 500 liter tonneaux. Once bottled, the wine remains in the cellar for an additional 36 months of refinement. | 100% Sangiovese Grosso Max. yield per vine: 1.5 kg. | 1,100 cases in 1999 |

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| <p>--Pugnitello 13-14% alc/vol</p> | <p>Toscana IGT – This is an ancient rediscovered variety; 20 years of work. 20-25 day fermentation on the skins at 30°C, followed by malolactic fermentation and 18-20 months' maturation in 225 liter French oak barriques, then 8 months' aging in bottle. TASTING NOTES: a very deep purple-red greets the eye, then the wine develops a multi-layered bouquet that foregrounds tanned leather and animal skin over ripe dried plum and a subtle herbaceousness. The wine is massive in the mouth, and exhibits velvety tannins and a warm alcohol complemented by a tasty vein of acidity.</p> | <p>100% Pugnitello 6 hectares</p> | <p>1,025 cases</p> |
| <p>Vin Santo del Chianti Classico 15.5-16.5% alc/vol ca. 64 g/l residual sugar. The term 'Vin Santo' is believed to have come from either the fact that it was drunk at the Holy Mass, or that it resembles the wine of the Greek isle of Xantos</p> | <p>Vin Santo del Chianti Classico DOC Carefully selected bunches are laid out on straw mats called "Paglie" in a well-ventilated attic for around 4 months. They are then pressed and the concentrated, syrupy must (about ½ weight of the original grape weight) is fermented and aged in French barrique for a four-year period during which the must evaporates up to a final yield of 25%. It matures for additional 12 months in bottle. In the past the tiny 50-liter 'caratelli' were used, but larger containers that result in less oxidation are preferred today.</p> | <p>ca. 75% Trebbiano ca. 25% Malvasia 2ha at Il Vignone vineyard. - Because of the drying process, it is impossible to determine the exact percentages of the varietals in the wine.</p> | <p>7,200 bottles</p> |
| <p>Vin Santo "In Pincis" 16-16.5% alc./vol. 122.5 g/l residual sugar "San Felice in Pincis" is the full name of the hamlet used in old maps of the territory</p> | <p>Vin Santo del Chianti Classico DOC A selection of the finest Trebbiano and Malvasia grapes are gathered and dried on the traditional straw mats for a six-month period, after which they are pressed and the must is slowly fermented and aged for 7-8 years, during which the fermentation renews itself each spring for the first three years. It rests for at least 12 months in bottle before release.</p> | <p>ca. 75% Trebbiano ca. 25% Malvasia - Due to the drying process, it is impossible to determine the exact percentages of the grapes in the wine.</p> | <p>1, 680 375ml bottles</p> |
| <p>--"Perolla Rosso" 12.5% alc/vol 100-150 meters asl</p> | <p>Maremma Toscana IGT Nine-day fermentation on the skins at 20-30° C followed by malolactic fermentation and brief maturation in steel. Geological note: the area was formed in the Pleistocene era and displays pebbly, sandy-clay reddish-brown soils. Other surface soils show a more compact clay-silt component rich in micronutrients. TASTING NOTES: notes of rose petals, raspberries, ripe dark cherries, and lavender are gloriously evident throughout the wine and ensure a delicious tasting experience.</p> | <p>55% Merlot 35% Sangiovese 10% Syrah Spur pruned cordon From vintage 2009: 60% Merlot, 20% Cabernet Sauvignon, 20% Cilieggiolo;</p> | <p>12,000 cases</p> |
| <p>--Vermentino 12.5% - 13% alc/vol Vineyards: Vermentino: 5 ha planted in 1995 at 100mt asl; Sauvignon Blanc: 2 ha planted in 1988 at 400mt asl.</p> | <p>Maremma Toscana IGT After the grapes are picked by hand, the must macerates at 8° C for 24 hours and is cold fermented. The wine matures 'sur-lie' for about one month to develop aromatic complexity, and is then filtered and bottled, and finally ages 2 months in bottle. Soil note for Vermentino in Maremma: medium-textured, largely clayey soils on sandstone rock. A grape variety traditional to the Maremma, vermentino achieves ideal ripeness in Maremma hills, thanks to the nearby Mediterranean, which tempers the hot weather, particularly in the autumn. A small amount of sauvignon blanc confers on the wine increased aromatic complexity and a sturdier structure, and the result is an appealing, easy-drinking white.</p> | <p>85% Vermentino, lyre trained and harvested middle of September ; 15% Sauvignon Blanc from Campriano vineyard at San Felice. Guyot trained and harvested end of August.</p> | <p>4,000 cases</p> |
| <p>--Rosato Perolla 12.5% - 13% alc/vol</p> | <p>Maremma Toscana IGT Maceration at 8°C for 12/15 hours followed by a fermentation at 18°C. The wine matures "sur lie" for about one month to develop aromatic complexity, and is then filtered and bottled in February and finally ages 2 months in bottle. Just after fermentation begins, the "saignée" (bleeding off) process is implemented and thus the wine retains a pink hue.) [Saignée is the winemaking process involved bleeding off a portion of red wine after only a short period of contact of the juice with the grape skins. Because the color of red wine is derived from pigments in the skins, the juice is only pink not red. We give credit to www.thewinedoctor.com.] TASTING NOTES: cherry-pink hue. On the nose, aromas of cherry, strawberry, and raspberry. It shows delicate contours on the palate, with lovely fruit, notable structure, and good length.</p> | <p>60% Cabernet Sauvignon 40%; Sangiovese</p> | <p>4,000 cases</p> |
| <p>--Poggibano 14% alc/vol</p> | <p>Maremma Toscana IGT Twenty-five-day fermentation on the skins at 28-30°C, followed by malolactic fermentation and 13 months maturation in 60 gallon (225-liters) French oak barriques, then 6 months' aging in the bottle. TASTING NOTES: an intense, purple-edged ruby greets the eye. A multi-faceted bouquet first releases wild red berry fruit, blackberry, blueberry, and cherry, yielding to subtler notes of vanilla and other spices that complete a rich profusion of aromas. On the palate, Poggibano is warm, generous, and expansive, and achieves a beautiful harmony.</p> | <p>60% Merlot 40%; Cabernet Sauvignon</p> | <p>1,150 cases</p> |

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