

SAN FELICE

2014

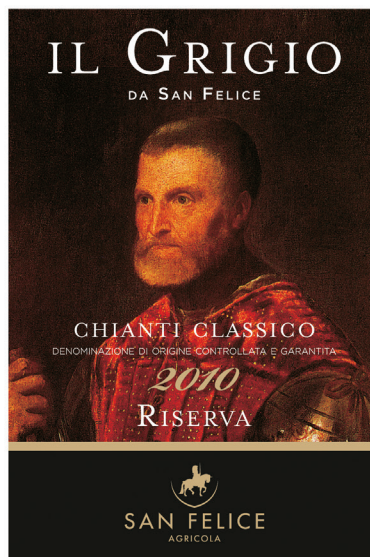
PRESS REVIEWS

AS SEEN IN APRIL 2014

WINE ENTHUSIAST[®]

THE WORLD IN YOUR GLASS

BUYING GUIDE



 A CAMPAIGN FINANCED ACCORDING TO EC REGULATIONS N. 1204/07 

93 San Felice 2010 Il Grigio Riserva (Chianti Classico). Hallmark Sangiovese aromas of blue flowers, woodland berries, underbrush, leather and spice take center stage in this stunning wine. The palate delivers succulent black cherry flavor accented by black pepper, cinnamon, mint and sage, with bracing yet ripe tannins. It's already delicious, but hold for additional complexity. Drink 2015–2025. Premium Brands. *Editors' Choice.* —K.O.

abv: 14%

Price: \$23



92+

Campogiovanni Brunello di Montalcino 2009

The 2009 Brunello di Montalcino is an impressive wine with an upfront style and few hidden secrets. It presents its bountiful fruit, ripeness and suppleness with confidence and follows up with rich consistency and a long finish. The close is slightly sweet with shadings of almond marzipan and hazelnut but there is enough of a tannic backbone to keep the wine compact and firm. It needs a few more years of bottle aging.

Drink: 2016-2024.

Campogiovanni is the Montalcino estate of the historic Chianti Classico producer San Felice based in Castelnuovo Berardenga.

- Monica Larner (February, 2014)



IL GRIGIO da San Felice GRAN SELEZIONE

QUALITY PYRAMID



1. CHIANTI CLASSICO GRAN SELEZIONE
 - Wines produced exclusively on the estate
 - Minimum 30 months' ageing, of which 3 in bottle
 - More rigorous chemical and sensory qualities
2. CHIANTI CLASSICO RISERVA
 - Minimum 24 months' ageing of which 3 in bottle
3. CHIANTI CLASSICO ANNATA



IL GRIGIO
DA SAN FELICE
GRAN SELEZIONE

CLASSIFICATION
Chianti Classico Gran Selezione Docg

VINEYARD LOCATION
Colti, Chiesamonti, Pianaccio vineyards yielded 80% of Sangiovese in the blend; 20% of indigenous varieties from vineyards Montebello, Civettino, Le Rose, La Cappella, Camponovo

ALTITUDE
350/400 m (asl)

TRAINING SYSTEM
Spur – pruned cordon / Guyot

GRAPES
Sangiovese 80%; native varieties 20%: Brusco, Pugnitello, Malvasia Nera, Cilieggiolo, Mazzese

HARVEST
Second week of October

MATURATION
After malolactic fermentation, the wine matured for 24 months, 50% in large 60-100 hectolitre Slavonian oak ovals and 50% in 225 and 500 litre French oak barriques.

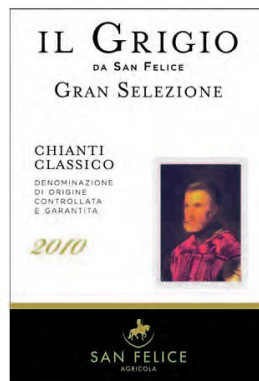
BOTTLE AGEING
8 months

AS SEEN IN JUNE 2014

WINE ENTHUSIAST

THE WORLD IN YOUR GLASS

BUYING GUIDE



94 **San Felice 2010 Il Grigio da San Felice Gran Selezione (Chianti Classico).** This gorgeous, structured wine, made from 80% Sangiovese and 20% other native grapes, is all about depth and complexity. Ripe black cherry, blue flower, tilled soil, mineral, black spice and leather all jump out of the glass. The succulent fruit is impeccably balanced by fresh acidity and solid yet refined tannins. Drink now–2025. Premium Brands. **Editors' Choice.** —K.O.
abv: 14% **Price:** \$42

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Decanter

Highly Recommended



Campogiovanni

Brunello di Montalcino Doccg 2009

17.5 (91)

Rich, dense and suave, with pungent, floral, ripe red cherry and strawberry jam notes complemented by tobacco and black tea leaf.

Complex aroma and flavour with a slightly medicinal finish.

Drink 2015-2029



92

VIGORELLO 2010

A refined and focused red with chocolate, currants and berries on the nose and palate. Full body, integrated tannins and a fresh, clean finish. Very polished. Made predominately from cabernet sauvignon, merlot and petit verdot. Open after 2014 when the tannins will be more integrated into the wine.



93

POGGIO ROSSO 2010

A very beautiful red with a blueberry and fresh herb character. Full body, velvety tannins and a chewy finish. Better in 2015.

Wine Spectator

Home > Blogs > Bruce Sanderson Decanted

bruce sanderson decanted

Will Chianti Classico's Gran Selezione Designation Guarantee Quality?

The new Gran Selezione designation promises stricter quality standards. At Agricola San Felice, the new bottling is the result of years of research

Posted: Apr 16, 2014 4:00pm ET

The Consorzio of Chianti Classico introduced its new designation, Gran Selezione, in 2013. It represents the pinnacle of a quality pyramid whose base comprises the Chianti Classico *annate* and mid-tier *riserva* categories. The goal is to have stricter standards to drive quality and inspire consumer confidence in the wines of Chianti Classico. The new category is projected to represent about 10 percent of the Chianti Classico production.

Currently, there is a lot of confusion about Chianti. It can be made from a large area in central Tuscany and can sell for anywhere from \$10 to \$200 a bottle.

Chianti Classico Gran Selezione must be made from estate-grown grapes of a single vineyard (or selection of the estate's best parcels) and the aging requirements are longer than those of *riserva*, 30 months vs. 24 months, including three months in bottle. Sangiovese must make up at least 80 percent of the blend, with other approved grape varieties allowed by the Denominazione di Origine Controllata e Garantita (DOCG).

The Gran Selezione wines are also subject to a panel tasting along with chemical and physical analyses by authorized labs.

This all sounds fine, in theory. Now, the first Gran Selezione wines are about to be released. According to Silvia Fiorentini of the Chianti Classico Consorzio, 47 wines have been approved to date, with a 10 percent fail rate of the overall submissions.

My first look at the new premium category was San Felice's Chianti Classico Il Grigio Gran Selezione 2010. Winemaker Leonardo Bellaccini came by *Wine Spectator's* New York office with San Felice president Mario Cuccia and general manager Davide Profeti with the estate's 2010 vintage.

Since Bellaccini joined San Felice in 1984, the estate embarked on viticultural research in conjunction with the University of Florence. Much of that work has been genetic research of the indigenous grape varieties of Tuscany. There are more than 5 acres in San Felice's Vitarium, a "museum" of vines planted to 270 different grapes.

Bellaccini and his colleagues saw an opportunity to combine these two decades of research and work in San Felice's nearly 350 acres of vineyards with the new Gran Selezione designation. "We wanted to show this was a project we had before and Gran Selezione gave us an opportunity to use it," he said.



David Yellen

Bruce Sanderson

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IL GRIGIO
DA SAN FELICE
GRAN SELEZIONE

CHIANTI
CLASSICO

DENOMINAZIONE
DI ORIGINE
CONTROLLATA
& GARANTITA

2010




SAN FELICE
AGRICOLA

IL GRIGIO
DA SAN FELICE
GRAN SELEZIONE

Gran Selezione is the **pinnacle** of Chianti Classico

CHIANTI CLASSICO 2010

Wine Spectator

14 Diverse Tuscan Values

SCORE **90**

Ripe and smooth, featuring a spine of acidity and tannins that keeps the cherry, tobacco and underbrush flavors focused, with a firm finish and fine length. Best from 2015 through 2022.

WINE ENTHUSIAST
MAGAZINE

TOP 100 BEST BUY WINES 2013

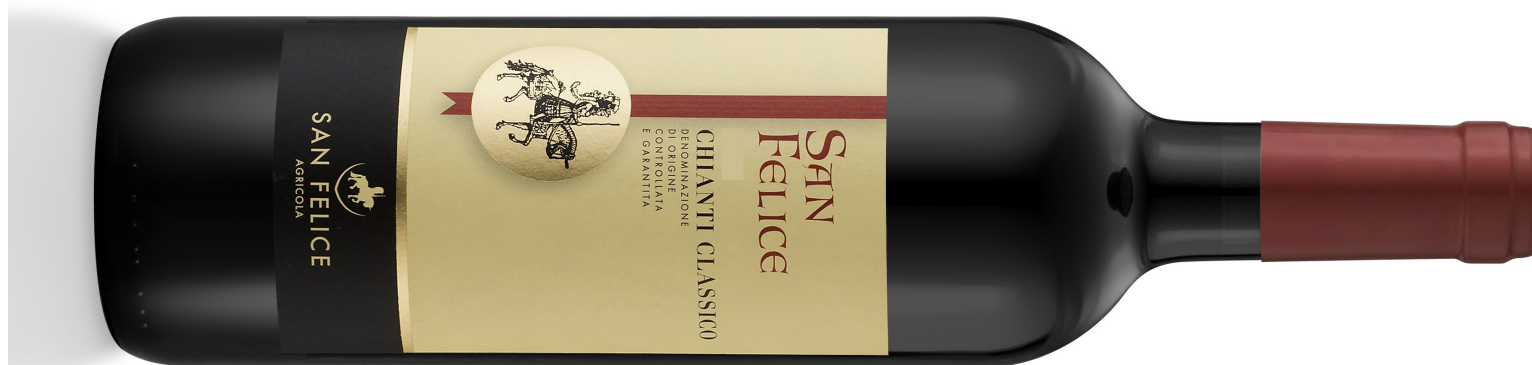
#22 SCORE **91**

Antonio Galloni
presents

vinous

90

Freshly cut flowers, sweet red berries, spices and mint are some of the many nuances in the 2010 Chianti Classico San Felice. Medium in body, the 2010 impresses for its inner perfume and fabulous overall balance. I especially like the clarity of the finish. This is another delicious 2010. Drinking window: 2013—2018



San Felice

CHIANTI CLASSICO

Since the beginning of the modern history of San Felice in the early '70s, **Sangiovese** has been always the highlight of our engagement in the re-launch of the Chianti Classico. This is also confirmed by the fact that 80% of our vineyards are planted with this traditional Tuscan grape variety.

Our dedication to Sangiovese has also distinguished San Felice's Chianti Classico winemaking philosophy: produce very typical Chianti Classico, pure Sangiovese without compromise.

Along with this strong focus on Sangiovese, San Felice has also carried out an intense research and experimentation program on other indigenous grapes which led to the rediscovery of **Pugnitello**.

Today, with 12 hectares, Pugnitello is second only to Sangiovese in terms of presence in our vineyards.

The first use of Pugnitello in a blend with Sangiovese has been with our single-vineyard Poggio Rosso Chianti Classico Riserva 2004.

But it is with the coming release of Chianti Classico 2009 that the introduction of this unique grape variety finds its definitive consecration.

Without betraying our original philosophy of making a classic style of Chianti Classico, the new blend of **Sangiovese**, **Pugnitello** and partially **Colorino**, will further enhance the quality of our Chianti Classico in terms of colour, concentration and at the same time it will assume a very unique personality and character without losing typicality.

In order to give more emphasis to this important change we have decided to present the wine also with a new packaging.



San Felice Chianti Classico 2010

A classically styled wine, the 2010 Chianti Classico San Felice is composed of Sangiovese with additions of Colorino and Pugnello. This second grape once faced extinction and has recently seen a small renaissance thanks to the efforts of San Felice's winemaking team. The wine is rich with tart plum, rose petal and dried cherry. The palate offers smooth, velvety tannins. Anticipated maturity: 2014-2024.

- Monica Lamer (August, 2013)



Il Grigio Chianti Classico Riserva 2009

A pure expression of Sangiovese, the 2009 Chianti Classico Riserva Il Grigio shows the inner warmth and richness that is characteristic of the Castelnuovo Berardenga subzone of the famous Tuscan appellation. Balsam herbs and eucalyptus oil appear at first and slowly give way to black fruit, cherry cola, violet and Spanish cedar. It shows an extremely polished feel in the mouth. Anticipated maturity: 2014-2028.

- Monica Lamer (August, 2013)

