



SAN FELICE
AGRICOLA

A quick look



San Felice: “the Borgo” (hamlet)





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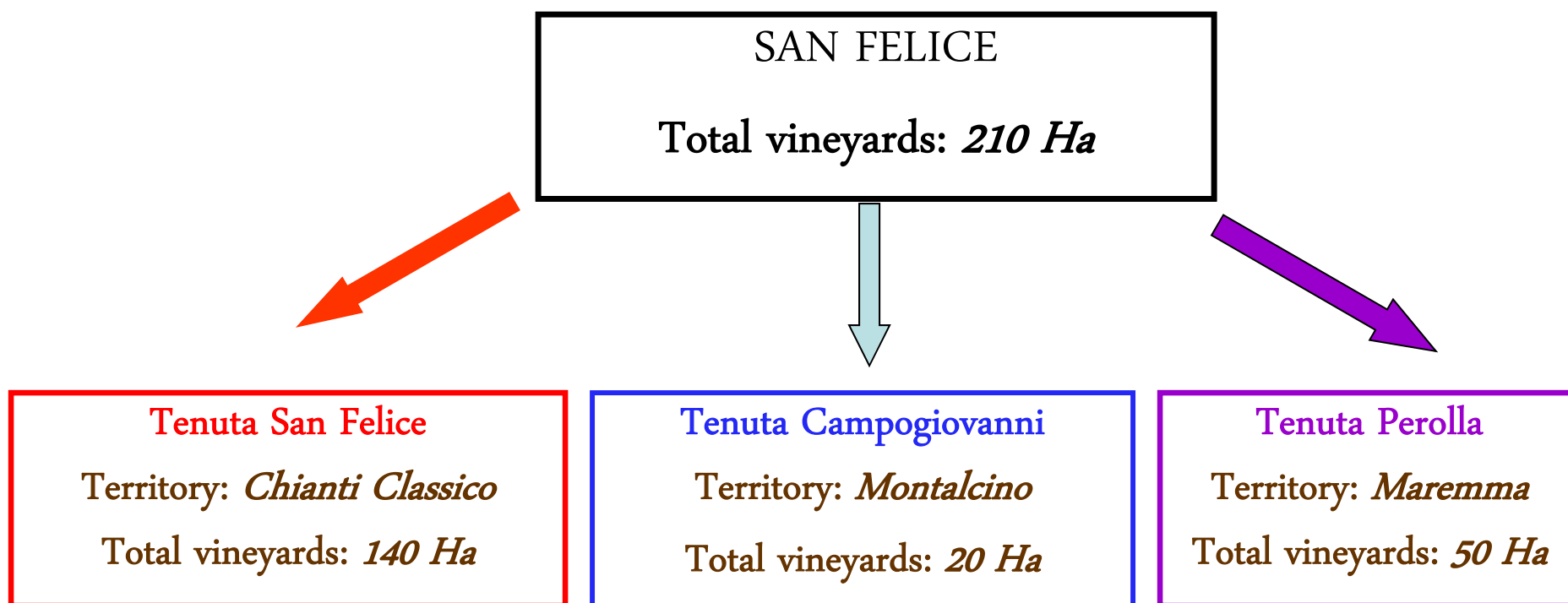


Chianti Classico communes



San Felice: today

San Felice is today making wine in the following areas



San Felice: the modern history

1978

AGRICOLA SAN FELICE

San Felice is acquired by the present ownership which started the restructuring of the vineyards and the building of a new cellar, allowing the winery to develop ultra-premium viticulture.

1984

CAMPOGIOVANNI

San Felice acquires Tenuta Campogiovanni in Montalcino, extending its line to include a prestigious Brunello.

1990

BORGO SAN FELICE

A section of the hamlet of San Felice is re-structured as a hotel. Its sober, elegant style wins it quick inclusion in the prestigious *Relais & Chateaux*” guide.

1993

PEROLLA

San Felice starts a new wine project at Tenuta Perolla in Maremma.



Agricola San Felice: vineyards, wines and olive groves

Type of Denomination

Vineyards
(total hectares)

Products

DOCG

120 →

Chianti Classico

Il Grigio
Chianti Classico Riserva

Poggio Rosso
Chianti Classico Riserva

DOC

2 →

Vin Santo Chianti Classico

IGT Toscana

18 →

Vigorello
Toscana Rosso

Pugnitello
Toscana Rosso

Ancherona
Toscana Bianco

+

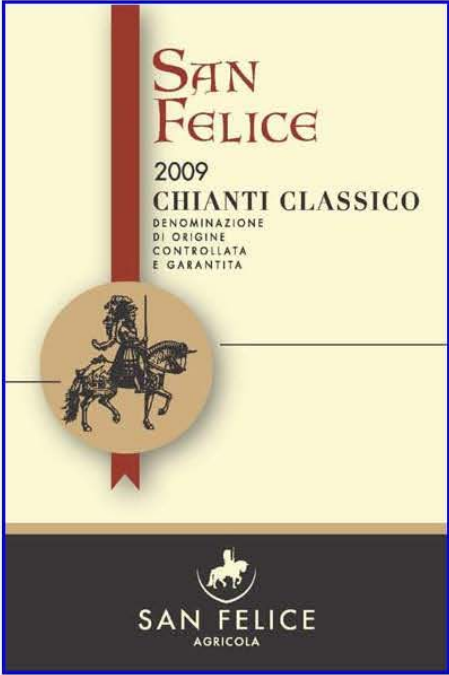
DOP

(n° OLIVE TREES)

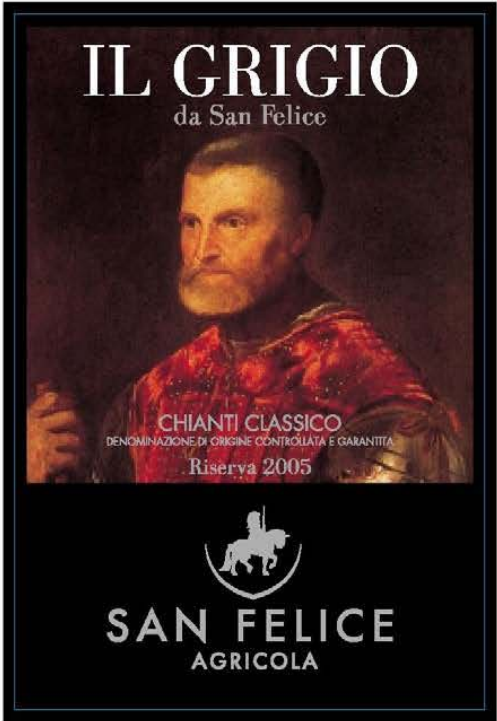
16.000 →

Chianti Classico
Olio Extra Vergine d'Oliva

San Felice – Chianti Classico

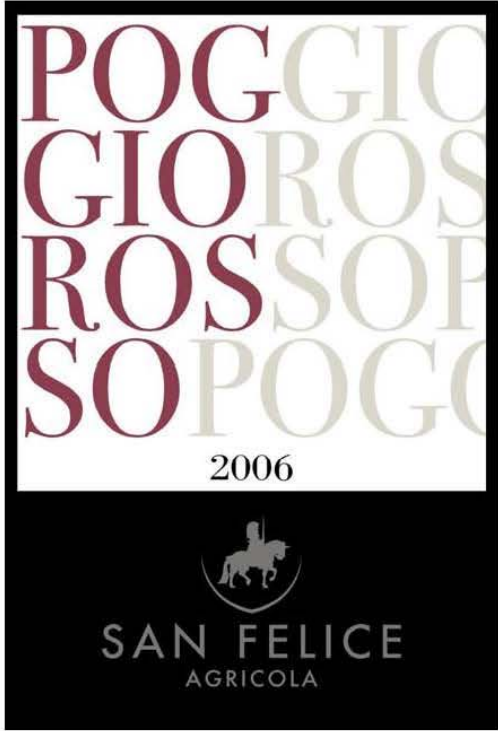


80% Sangiovese; 10%
Colorino; 10% Pugnitello



100% Sangiovese

80% Sangiovese; 10%
Colorino; 10% Pugnitello



IL GRIGIO

DA SAN FELICE

GRAN SELEZIONE

CHIANTI
CLASSICO

DENOMINAZIONE
DI ORIGINE
CONTROLLATA
E GARANTITA

2010




SAN FELICE
AGRICOLA

Il Grigio Gran Selezione

**It is a new Chianti Classico wine.
It is the top wine of any single
property.**

**It is not simply a Riserva even if
its aging can suggest that; 24
months in wood and 6 in bottle =
30 months total.**

**It goes beyond the concept of
Riserva, it is the pinnacle of the
Chianti produced in a property.**

**It can be made only with grapes
grown in the property.**

**It must pass every year a test of a
panel that is judging blind.**

**For vintage 2010 there were 55
wines competing for the Gran
Selezione title and only 33 passed
the exam.**

San Felice went through terroir zonation studies in their 140 ha, began in early 1990s, and this allowed to identify 5 very high-quality growing sites. In the contest of these 5 zones, Il Grigio Gran Selezione is produced with selected SANGIOVESE grapes coming from three specific vineyards (Chisamonti, Colti & Pianaccio).

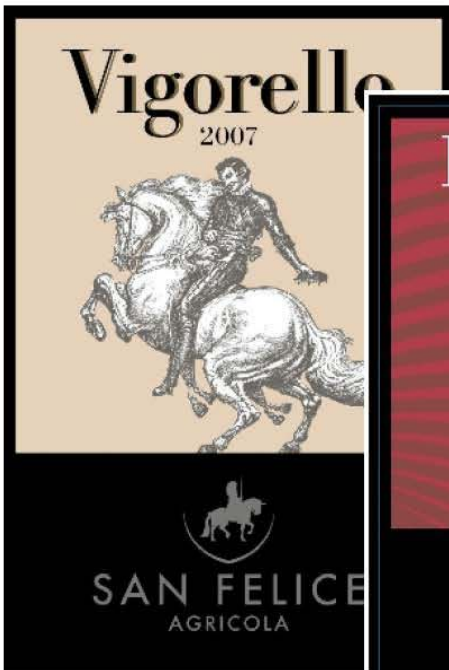
Beside uprooting and replanting all the vineyards in about 20 years, at the rate of 5% per year, and developing several projects to improve dramatically the sustainability of the San Felice viticulture, the most impressive accomplishment was the creation of the VITIARIUM (1986), the collection-nursery of all Tuscan varieties. From the original 278 varieties, the team of Leonardo Bellaccini, the enologist, identified the following 5 varieties included in the blend of Il Grigio Gran Selezione: Abrusco 7%, Pugnitello 5%, Malvasia nera 4%, Ciliegiolo 2%, Mazzese 2% added to the 80% Sangiovese.

The VITIARIUM, the heart of the research activities at San Felice, where are preserved from the genetic erosion all the Tuscan varieties, comprises today of 231 native planted grape varieties; 23 varieties admitted into Tuscany, 19 of which included into the Chianti Classico zone.

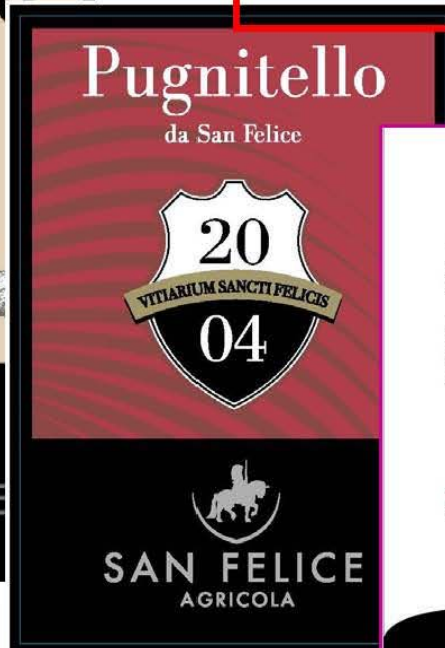
[Gran Selezione is a Bordeaux concept while Poggio Rosso is a Burgundy concept: the best single vineyard.] -

[Unedited by Paolo Boselli-03/25/14]

San Felice – Super-Tuscans



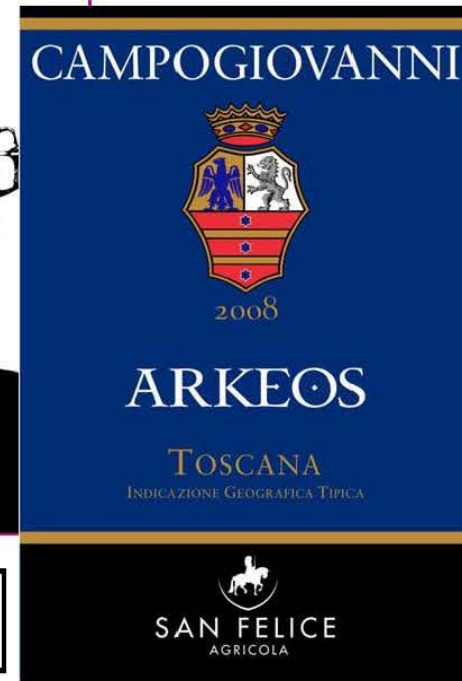
50% Cabernet Sauv.
40% Merlot;
10% Petit Verdot.



100% Pugnitello



60% Pugnitello;
40% Cilieggiolo



60% Pugnitello; 40%
Sangiovese



IL GRIGIO
da San Felice



CHIANTI CLASSICO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



SAN FELICE
AGRICOLA

POGGIO
ROS
SO



SAN FELICE
AGRICOLA

Pugnitello
da San Felice



SAN FELICE
AGRICOLA

Vigorello



SAN FELICE
AGRICOLA

ANCHERONA
Chardonnay



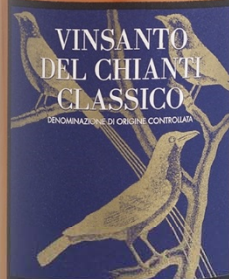
TOSCANA
INDICAZIONE GEOGRAFICA TIPICA



SAN FELICE
AGRICOLA

VINSANTO
DEL CHIANTI
CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA



SAN FELICE
AGRICOLA



SAN FELICE
AGRICOLA

San Felice range













Campogiovanni: vineyards, wines and olive groves

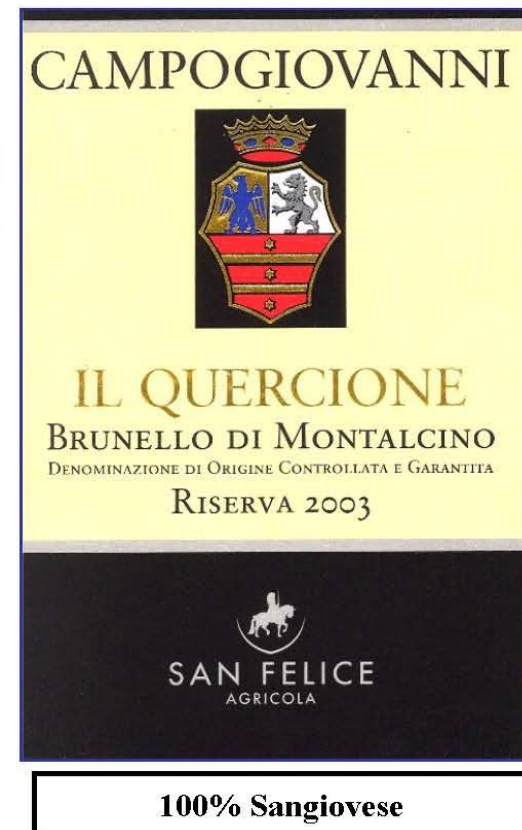
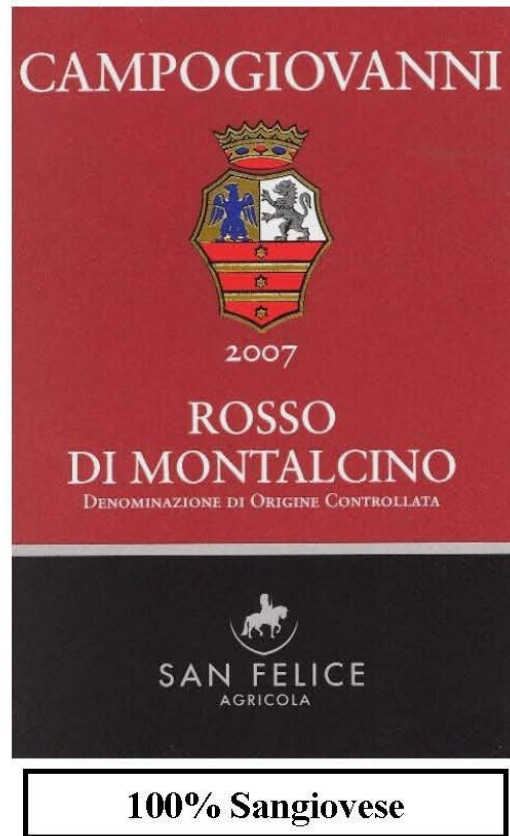
<u>Type of Denomination</u>	<u>Vineyards</u> (total hectares)	<u>Products</u>
DOCG	14 →	Brunello di Montalcino Il Quercione Brunello di Montalcino Riserva
DOC	6 →	Rosso di Montalcino
	+	

N° OLIVE TREES

2.000 →

Extra Virgin Olive Oil

Campogiovanni - Montalcino





Perolla: vineyards and wines

Type of Denomination

Vineyards
(total hectares)

Products

Igt

Maremma Toscana

50



Rosso

Maremma Toscana

Vermentino

Maremma Toscana

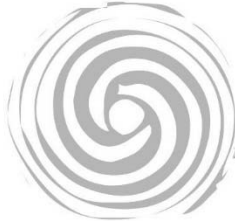
Poggibano

Maremma Toscana

Perolla - Maremma

ROSATO

*Prodotto nella Tenuta
Perolla in prossimità
della costa Toscana,
questo Rosato è ottenuto da*



*uve Sangiovese
Sauvignon,
una breve pe
del mosto a*

MAREMMA TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

VENDEMMIA 2011



SAN FELICE
AGRICOLA

VERMENTINO

*Nella Tenuta di Perolla in
prossimità della costa
Toscana il Vermentino
matura alla perfezione.*



*Una piccola aggiunta
di Sauvignon Blanc
conferisce al vino una
piacevole nota minerale.*

MAREMMA TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

VENDEMMIA 2011

**Screw
cap**

POGGIBANO

MAREMMA TOSCANA
INDICAZIONE GEOGRAFICA TIPICA



*Prodotto nella tenuta di Perolla in prossimità
della costa toscana. È frutto della selezione delle migliori uve
di Cabernet Sauvignon e Merlot dell'omonimo vigneto.*



SAN FELICE
AGRICOLA

PEROLLA

*Prodotto nella propria
Tenuta di Perolla in
prossimità della costa
Toscana. Da uve Merlot,*



*Ciliegiolo, Cabernet
Sauvignon e una
aggiunta di Sangiovese
in minor misura.*

MAREMMA TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

VENDEMMIA 2010



SAN FELICE
AGRICOLA



SAN FELICE
AGRICOLA

Perolla range



PEROLLA MAREMMA

Perolla VERMENTINO:

85% Vermentino – 15% Sauvignon Blanc

Perolla ROSSO:

50% Merlot – 20% Cab. – 20% Ciligiolo - 10% Sangiovese

Perolla POGGIBANO:

60% Merlot - 40% Cabernet Sauvignon





CONTRADA

di San Felice

2010

TOSCANA

Indicazione Geografica Tipica

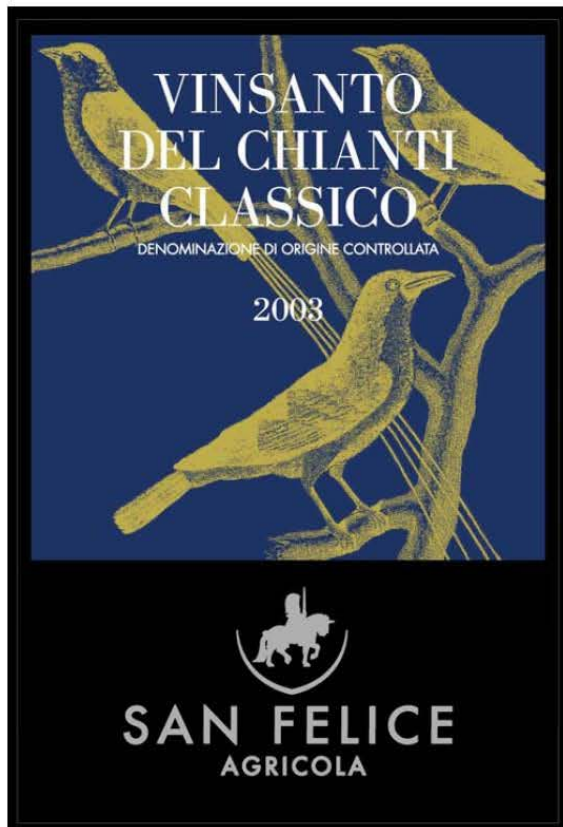
SAN FELICE

*Imbottigliato all'origine da Società Agricola San Felice S.p.A.
Castelnuovo Berardenga - Italia*

Product of Italy

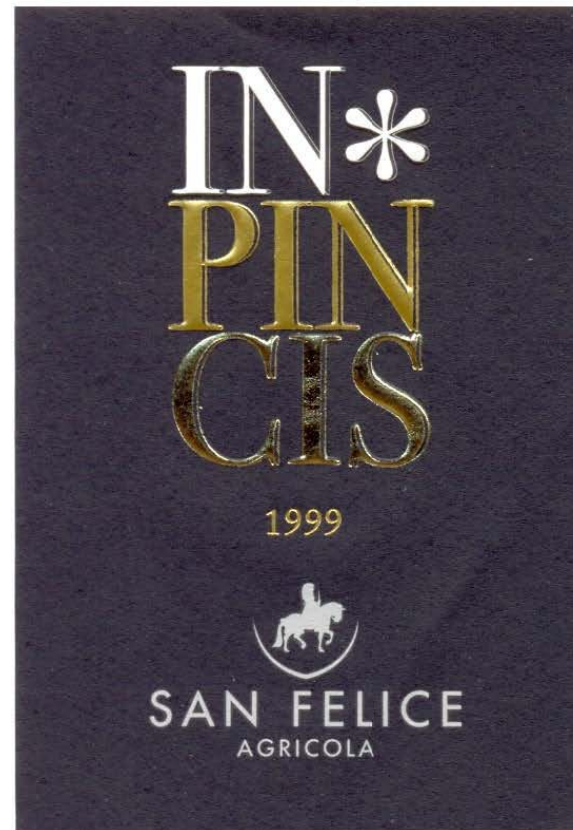
50% Merlot – 40% Sangiovese – 10% Cab.

Screw cap



It ages for 5 years.

***75% Trebbiano & 25%
Malvasia – Vintage 2005***



**The must ferments then
ages 7-8 years in small, 225-litre French
oak *caratelli*, followed by a further 12
months in the bottle.**

SAN FELICE

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	Davide Profeti	Yield/vine:	Max. 1.5 Kg
Elevation:	350-400 m	Sales Mngr.	Fabrizio Nencioni	Density:	From 6,000 to 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 Pugnitello 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.

<u>WINES</u>	<u>CLASSIFICATION-FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
--"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.	80% Sangiovese 10% Colorino 10% Pugnitello	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 Trained at Guyot and spur-pruned cordon	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% Pugnitello 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 – Originally, until 1979, made 100% with 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.	From vintage 2006 60% Cabernet Sauvignon 40% Merlot – (Capanna di Gosto: 5ha – Vigna del Mugelli: 6ha – La Casa: 2ha) From vintage 2007 50% Cabernet Sauvignon 40% Merlot; 10% PetitVerdot	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 130 hl Slavonian oak casks for over 24 months. Resting in tanks for few months & aged for over 18 mos. in bottle.	100% Sangiovese Grosso Clone B-BS 11: small bunches, big berries. Max. yield per vine: 1.5 kg.	6,500 cases By law: minimum ageing: 4 years
--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 cellar 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. By law: minimum ageing: 5 years

www.agricolasanfelice.it

--Pugnitello 13-14% alc/vol	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.	100% Pugnitello 6 hectares	1,025 cases
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	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.	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.	7,200 bottles
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	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.	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.	1, 680 375ml bottles
--"Perolla Rosso" 12.5% alc/vol 100-150 meters asl	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.	50% Merlot 20% Cabernet Sauvignon- 20% Cillegiolo 10% Sangiovese Spur pruned cordon	12,000 cases
--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.	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.	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.	4,000 cases
--Rosato Perolla 12.5% - 13% alc/vol	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.	60% Cabernet Sauvignon 40%; Sangiovese	4,000 cases
--Poggibano min. 14% alc/vol	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.	60% Merlot 40%; Cabernet Sauvignon	1,150 cases
--Contrada 12,5% alc/vol Contrade are the historical districts in Siena which run the Palio	Toscana IGT Fermentation on skins: 8-10 days at 28°C in steel tanks, where malolactic fermentation also takes place. Brief maturation in steel vats. Tasting notes: <i>young, juicy, easy drinking wine, scents of ripe cherries and violet, soft tannins combined with the fresh balanced acidity.</i>	50% Merlot 40% Sangiovese 10% Cabernet Sauvignon. Fermented separately	20.000 cases

For information, call: Paolo Boselli -Tel (718) 263-4094 – fax 263-4409 - 06-09-00 - March 5, 2014

The San Felice motto.

**"OUR HEART IS IN
THE PAST**

**OUR MIND IS IN
THE FUTURE"**