

2003 San Felice Brunello di Montalcino Campogiovanni

San Felice

A Sangiovese Grosso Dry Red Table wine from Brunello di Montalcino, Tuscany, Italy
Current

Source	Reviewer	Rating	Maturity	(Release) Cost	
Wine Advocate # 176 Apr 2008	Antonio Galloni	88	Drink 2008 - 2013	\$56 (56)	

San Felice's 2003 Brunello di Montalcino Campogiovanni opens with sweet aromatics that lead to sensations of over-ripe, candied fruit, leather, and spices. Very early suggestions of more advanced aromas and flavors lead me to believe that this supple, accessible Brunello is best enjoyed over the next few years. Anticipated maturity: 2008-2013.

2003 San Felice Vigorello Vino da Tavola

San Felice

A Proprietary Blend Dry Red Table wine from - Tuscan, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost	
Wine Advocate # 177 Jun 2008	Antonio Galloni	90	Drink: 2009 - 2018	<u>\$55 (55)</u>	

San Felice's 2003 Vigorello is 45% Sangiovese, 40% Cabernet Sauvignon and 15% Merlot. Varietal Sangiovese aromatics are wedded to the more generous expression of ripeness from the French grapes, but the wine retains an unmistakably Tuscan personality, most notably in the inner warmth of the fruit. Today it is an expansive, generous wine, but my impression is that the structure will eventually outlast the fruit and I would prefer to drink the wine sooner rather than later. Anticipated maturity: 2009-2018.

2004 San Felice Pugnitello San Felice A Pugnitello Dry Red Table wine from Tuscany, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost	
Wine Advocate # 177 Jun 2008	Antonio Galloni	89	Drink: 2011 - 2019	\$55 (55 <u>)</u>	

The 2004 Pugnitello is a fat, super-ripe wine loaded with dark fruit intermingled with herbs, licorice and toasted oak. Pugnitello is a seldom-seen indigenous variety, and this version reveals prominent wild, gamey notes. Although the wine is intense in its expression of fruit, the tannins remain formidable. I am not sure to what extent bottle age will make a meaningful difference. Anticipated maturity: 2011-2019.

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2004 San Felice Brunello di Montalcino Campogiovanni San Felice 🖾

A Sangiovese Grosso Dry Red Table wine from Brunello di Montalcino, Tuscany, Italy

Source	Reviewer	Rating	Maturity	(Release) Cost
Wine Advocate # 183	Antonio	88	Drink: 2012	\$46-\$62
Jun 2009	Galloni		- 2022	(53)

San Felice's 2004 Brunello di Montalcino Campogiovanni is an intense, powerful offering. The wine possesses imposing structure but the tannins are out of proportion for the size of the wine, suggesting overextraction is at play here. Bottle age is not likely to make a material difference. Anticipated maturity: 2012-2022.

2004 San Felice Poggibano

San Felice 🖾 A Proprietary Blend Dry Red Table wine from Tuscany, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost	
Wine Advocate # 178 Aug 2008	Antonio Galloni	88	Drink: 2009 - 2016	\$25 (25)	

The estate's 2004 Poggibano is 60% Merlot and 40% Cabernet Sauvignon grown in Massa Marittima, in the province of Grosseto, that spends 13 months in French oak. The wine offers excellent length and inner sweetness in its dark fruit, smoke, licorice and tar, but it doesn't quite have the expansiveness and generosity that the finest wines of this region have. Anticipated maturity: 2009-2016.

2004 San Felice Vigorello Vino da Tavola San Felice 🛍 A Proprietary Blend Dry Red Table wine from Tuscany, Italy

Source	Reviewer Rating		Maturity	Current (Release) Cost	
Wine Advocate # 184 Aug 2009	Antonio Galloni	92	Drink: 2011 - 2024	\$53 (53)	

The 2004 Vigorello (Sangiovese, Cabernet Sauvignon and Merlot) is another highly successful, beautiful wine in this vintage. Dark cherry, French oak, tar, licorice and grilled herb scents jump out of the glass as this exuberant, full-bodied wine struts its stuff. This is an authoritative Vigorello endowed with exceptional balance and elegance. The fruit is perfumed and layered while the tannins remain silky throughout. The 2004 is a compelling Vigorello. Anticipated maturity: 2011-2024.

2004 San Felice Chianti Classico Poggio Rosso

San Felice

A Sangiovese Dry Red Table wine from Classico, Chianti, Tuscany, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 184 Aug 2009	Antonio Galloni	90	Drink: 2009 - 2024	\$53 (53)

The 2004 Chianti Classico Riserva Poggio Rosso (Sangiovese, Colorino) is sweet, elegant and perfumed in its layers of dark cherries, tobacco, earthiness, new leather and spices. In this vintage Poggio Rosso is especially refined, with gorgeous balance and a poised personality that should guarantee very fine drinking to age 20. Anticipated maturity: 2009-2024.

2005 San Felice Chianti Classico Riserva II Grigio San Felice 🗹 A Sangiovese Dry Red Table wine from Classico, Chianti, Tuscany, Italy

Source	Reviewer	Rating	Maturity	(Release) Cost
Wine Advocate # 178	Antonio	<mark>88</mark>	Drink: 2008	\$20-\$22
Aug 2008	Galloni		- 2012	(25)

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San Felice's 2005 Chianti Classico Riserva II Grigio is a medium-bodied, easygoing Chianti with suggestions of berries, flowers and spices. It offers nice freshness and vibrancy, although the finish is a little compact. Anticipated maturity: 2008-2012.

2005 San Felice Poggibano
San Felice
A Proprietary Blend Dry Red Table wine from
Tuscany, Italy

Source	Reviewer	Rating	Maturity	(Release) Cost
Wine Advocate # 184 Aug 2009	Antonio Galloni	- <mark>89</mark> -	Drink: 2009 - 2015	\$23 (23)

The 2005 Poggibano, from vineyards in Maremma, is ripe and generous in its dark fruit. The warmth of Maremma is very much in evidence in the wine's volume and perfume. The finish is just a touch short. Poggibano is Merlot and Cabernet Sauvignon that spent 12 months in French oak. Anticipated maturity: 2009-2015.

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2006 San Felice Pugnitello
San Felice
A Pugnitello Dry Red Table wine from
Tuscany, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost	
Wine Advocate # 184 Aug 2009	Antonio Galloni	90	Drink: 2009 - 2018	\$53 (53)	

San Felice's 2006 Pugnitello is made from an ancient Tuscan variety of the same name that seems to share some qualities with Cabernet Franc in its exotic flavor profile. This intense, full-bodied red flows onto the palate with masses of dark fruit, grilled herbs, minerals and licorice. There is something wild about this wine that is undeniably intriguing. Very slight elements of greenness detract from what is otherwise a terrific bottle. Anticipated maturity: 2009-2018.

2005 San Felice Brunello di Montalcino Campogiovanni

San Felice

A Sangiovese Grosso Dry Red Table wine from

Brunello di Montalcino, Tuscany, Italy

Source	Revi	ewer	Rati	ng	Matu	rity	Current lease) Cost
Wine Advocate Apr 2010			onio Ioni	<u>88</u>	- Di	ink: 2 - 201	<u>\$54 (50)</u>

The 2005 Brunello di Montalcino reveals very pretty dark fruit, lovely freshness and quite a bit of length. Unfortunately the intense spiciness and tannins of the French oak make it hard, if not impossible, to fully enjoy those qualities. The potential here remains significant but winemaking has to get out of the way. Anticipated maturity: 2010-2017. Import ed by San Felice USA – Manhasset, NY

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2008 San Felice Chianti Classico

San Felice

A Sangiovese Dry Red Table wine from

Classico, Chianti, Tuscany, Italy

Source	Review	ver Rat	ing	Maturity	Current (Release) Cost
Wine Advocate # Aug 2010	# 190	Antonio Galloni	88	Drink: 2 - 201	

San Felice's 2008 Chianti Classico (Sangiovese) offers up dried red cherries, flowers, tobacco and underbrush on a medium-bodied frame. The somewhat delicate, fleeting style suggests this is best enjoyed sooner rather than later. Flowers, menthol and dried herbs add lovely complexity on the finish. Anticipated maturity: 2010-2013. Import ed by San Felice USA – Manhasset, NY

2007 San Felice Chianti Classico Riserva II Grigio

San Felice

A Sangiovese Dry Red Table wine from

Classico, Chianti, Tuscany, Italy

	Source	Source Reviewer		Rat	ing	Maturity	Current lease) Cost
W			Anto Gall		<u>90</u>	Drink: - 20	\$16- \$22 (24)

The 2007 Chianti Classico Riserva II Grigio (Sangiovese) comes across as soft and pliant, very much in the style of the vintage. A warm, open bouquet leads to succulent ripe cherries, flowers and spices, all of which flow through nicely to the enveloping finish. Today the juiciness of the fruit makes II Grigio very attractive, but readers who prefer more tertiary complexity will want to wait for a few years. Anticipated maturity: 2010-2017.

Import ed by San Felice USA - Manhasset, NY

2007 San Felice Pugnitello

San Felice
A Pugnitello Dry Red Table wine from
Tuscany, Italy

The 2007 Pugnitello, from an ancient variety that the estate has worked to restore, possesses striking vibrancy and freshness in its dark cherries, violets, minerals and flowers, all wrapped into a soft, textured frame of notable length. Hints of tobacco, smoke and new leather emerge over time, adding to the wine's sensual, inviting personality, leading to the beautifully expressive, radiant finish. Anticipated maturity: 2011-2022.

What a joy it is to taste these new releases from San Felice. Quite simply, these are the finest wines I have tasted from the estate in many a year. San Felice is one of the most beautiful properties in all of Tuscany. It's nice to see quality on the rise.

Import ed by San Felice USA - Manhasset, NY

2006 San Felice Vigorello Vino da Tavola

San Felice

A Proprietary Blend Dry Red Table wine from Tuscany, Italy

Source Revi		ewer	ver Rating			Current elease) Cost	
		Anto Gallo		<u>92</u>	Drink: - 20	\$59 (53)	

The 2006 Vigorello, 45% Sangiovese, 40 % Cabernet Sauvigon and 15% Merlot, is another beautiful wine from San Felice. This shows gorgeous depth in its dark fruit, smoke and leather. The intensity of the fruit tapers off just a bit on the finish, exposing the tannins. Minerals, earthiness and herbs come to life in the round, seductive finish. Anticipated maturity: 2012-2026.

What a joy it is to taste these new releases from San Felice. Quite simply, these are the finest wines I have tasted from the estate in many a year. San Felice is one of the most beautiful properties in all of Tuscany. It's nice to see quality on the rise.

Import ed by San Felice USA – Manhasset, NY

2006 San Felice Chianti Classico Riserva Poggio Rosso

San Felice

A Sangiovese Dry Red Table wine from Classico, Chianti, Tuscany, Italy

Source Rev		ewer	Rat	Maturity	ease) Cost		
Wine Advocate : Oct 2010	# 191	Anto Gall	onio oni	<u>92</u>	Drink: - 20		\$53 (53)

The estate's 2006 Chianti Classico Riserva Poggio Rosso (Sangiovese, Colorino) is wonderfully alive in this vintage, with layers of dark fruit, sweet tobacco, leather and spices that swirl around in the glass beautifully. There is more than enough depth and vibrancy to the fruit to make me think the Poggio Rosso will drink well for a number of years. It is another highly promising wine from San Felice. Anticipated maturity: 2014-2026.

What a joy it is to taste these new releases from San Felice. Quite simply, these are the finest wines I have tasted from the estate in many a year. San Felice is one of the most beautiful properties in all of Tuscany. It's nice to see quality on the rise.

Import ed by San Felice USA – Manhasset, NY

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2006 San Felice Brunello di Montalcino Campogiovanni

San Felice

A Sangiovese Grosso Dry Red Table wine from Brunello di Montalcino, Tuscany, Italy

Source Rev		ewer	Rati	ng	Maturity	lease) Cost	
Wine Advocate # 194 May 2011		Anto Gall		<u>90</u>	Drink: 2 - 202		\$40-\$56 (55)

The 2006 Brunello di Montalcino Campogiovanni is one the bigger, bolder wines of the year. The fruit shows impressive depth and richness, but it is the French oak that ultimately dominates the flavor and textural profile. Dark cherries, new leather, black olives and toasted French oak follow through on the building, intense finish. Anticipated maturity: 2012-2022.

Import ed by San Felice USA - Manhasset, NY

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2007 San Felice Chianti Classico Riserva Poggio Rosso

San Felice

A Sangiovese Dry Red Table wine from

Classico, Chianti, Tuscany, Italy

Source	Reviewer		ewer Rating		Maturity	Current Release) Cost	
	Wine Advocate # 196 Anto Gall			<u>92</u>	Drink: - 202	\$14-\$19 (50)	

San Felice's 2007 Chianti Classico Riserva Poggio Rosso is a pretty wine graced with exceptional length and fine overall balance. It blossoms nicely on the palate with expressive Sangiovese fruit backed up by the complexity and structure of 10% Colorino and 10% Pugnitello.

Anticipated maturity: 2014-2022.

Import ed by San Felice USA - Manhasset, NY

2007 San Felice Vigorello Vino da Tavola

San Felice

A Proprietary Blend Dry Red Table wine from

Tuscany, Italy

Source	urce Reviewer		Ratir	ng	Maturity (Re		Current elease) Cost	
Wine Advo Aug 2		Antoni Gallon		90	Drink: - 202		\$50 (50)	

The 2007 Vigorello is a rare wine from this vintage that will require cellaring. Big, massive tannins provide the backdrop for dark blue and black fruit, grilled herbs, espresso and French oak. The intense, extroverted personality needs time to emerge, but this should be a striking wine in a few years. Whether the tannins will ever be fully resolved is another question entirely. In 2007 Vigorello is 45% Cabernet Sauvignon, 45% Merlot and 10% Petit Verdot. Anticipated maturity: 2017-2027.

Import ed by San Felice USA - Manhasset, NY

2007 San Felice Brunello di Montalcino Campogiovanni

San Felice

A Sangiovese Grosso Dry Red Table wine from Brunello di Montalcino, Tuscany, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate #200 Apr 2012	Antonio Galloni	92	Drink: 2014 - 2022	\$60 (60)

The 2007 Brunello di Montalcino Campogiovanni is a huge wine bursting with dark red cherries, plums, licorice, new leather and spices. This is an especially big, voluminous style built on extroverted fruit and sheer richness, but it all works. The weight of the vintage comes through in the wine-s glycerin. Anticipated maturity: 2014-2022.