# San Felice, Chianti Classico DOCG 2022

**ISF9012022**

*San Felice*

*— Toscana, Italy*

The fruit character and complexity of this Chianti Classico is a good indicator of the high quality across San Felice's entire wine portfolio. One of the leading estates in Chianti Classico, a pioneer of quality and innovation.

2019 Vintage




The Wine Merchant Top 100 Top 100 2022

## Production

Grapes were sourced from San Felice's Castelnuovo Berardenga and Siena properties - 350 to 400 metres above sea level. 8 - 10 days fermentation on the skins, followed by malolactic fermentation in steel. Maturation in large Slavonian oak botti for 10 - 12 months.

## Tasting note

A generous, lifted, spicy nose, with cranberry fruit characters and a hint of cedar. The palate has fresh red cherry and bramble fruit flavours and fine, polished tannins - showing depth, integration of oak and balance, along with ripe red fruits, vibrant acidity, and a long supple finish.

## Food Match

Drink with antipasti, or tortelloni and pecorino cheese.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Chianti Classico DOCG

Winemaker:
Leonardo Bellaccini

Grape Varieties:
Sangiovese 80%, Colorino 10%, Pugnitello 10%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
709067107096