San Felice Poggio Rosso, Chianti Classico Gran Selezione DOCG 2019

ISF0062019

San Felice

— Toscana, Italy

Fantastic 100% Sangiovese from the prized Poggio Rosso vineyard, displaying great purity of fruit. Grown-up Chianti Classico at its most elegant and ethereal.

2020 Vintage

IWC

Decanter World Wine Awards Bronze 2023

2022 Vintage

IWC

Decanter World Wine Awards Bronze 2024

Production

Since moving to Gran Selezione status with the 2011 vintage this wine is now produced from 100% Sangiovese grapes - cultivated in the single, 30 year old Poggio Rosso vineyard, situated on the Agricola San Felice estate in Castelnuovo Berardenga, Siena. The 10 ha vineyard is at 390 m above sea level and faces south, south-east. The soil is rich in limestone and loam. The vines are trained using the Guyot and Spurred cordon method. The grapes were fermented in contact with the skins for 20-25 days at a temperature of 28-30 degrees Centigrade. This was followed by a malolactic fermentation and ageing in 500 litre French oak casks for 20 months. The wine was matured for a further 12 months in bottle before release.

Tasting note

Intense and complex nose with pure cherry and bramble fruit aromas and fine cedar and white spice notes. Poised and elegant with layers of black fruit and spice - this is a wine with beautifully integrated tannins and great finesse on the finish.

Food Match

A good match for most red meats especially fine roast lamb.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Chianti Classico DOCG

Winemaker:
Leonardo Bellaccini

Grape Varieties:
Sangiovese 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
709067112106