



2015

Poggio Rosso *Chianti Classico Gran Selezione Docg*

VINTAGE FEATURES

2015 will be remembered as one of the warmest in recent years; to a mild winter and a spring with regular rainfall, succeeded a hot summer with rare precipitations. Good weather conditions allowed a good quantity and excellent quality production, with perfect phenolic maturation in all vineyards, guaranteeing wines suitable for long aging.

VINEYARD LOCATION

San Felice – selected parcels of Poggio Rosso vineyard (Castelnuovo Berardenga, Siena)

SOIL PROFILE

Medium textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture. Some extension into sil- and sand-rich alluvial soils.

TRAINING SYSTEM

Spur-pruned cordon

GRAPES

Sangiovese 100%

HARVEST

First week of October

VINIFICATION & MATURATION

20-25 days fermentation on the skins at 28-30°C, followed by malolactic fermentation and 20 months' maturation in 500-litre French oak barrels, then 15 months' ageing in bottle.

BOTTLES PRODUCED

8.000

SERVING TEMPERATURE

18 °C

ALCOHOL

13,5% Vol

CELLARING

20-25 years

TOTAL ACIDITY 5,8 g/l

RESIDUAL SUGAR inf 0,5 g/l



TASTING NOTES & PAIRINGS Intense ruby red. The nose releases scents of dried plum, blackberry, and raspberry. On the palate exhibits velvety tannins and a judicious acidity. It is a wine of extraordinary longevity. Perfect with grills and barbecues, wild game, and aged pecorino cheeses.

92

Points

Wine Spectator

2013

Poggio Rosso

Chianti Classico Gran Selezione Docg

VINTAGE FEATURES

Cooler than previous year, with abundant rainfall in winter and spring that caused a slight delay in flowering of the vines; temperatures above average in early July have favored the recovery conditions and maturation continued gradually through, online with the average seasonal temperatures in the months of August and September; excellent quality of the grapes, rich in aromatic substances and polyphenols with ideal values.

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TRAINING SYSTEM

Spur-pruned cordon

GRAPES

Sangiovese 100%

HARVEST

First week of October

VINIFICATION & MATURATION

20-25 days fermentation on the skins at 28-30°C, followed by malolactic fermentation and 20 months' maturation in 500-litre French oak barrels , then 15 months' ageing in bottle.

BOTTLES PRODUCED

13.000

SERVING TEMPERATURE

18 °C

ALCOHOL

13,5% Vol

CELLARING

20-25 years

TOTAL ACIDITY 5,4 g/l

RESIDUAL SUGAR inf 0,5 g/l

POGGIOROSSO

CHIANTI CLASSICO

DEMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GRAN SELEZIONE



SAN FELICE

TASTING NOTES & PAIRINGS Intense ruby red. The nose releases scents of dried plum, blackberry, and raspberry. On the palate exhibits velvety tannins and a judicious acidity. It is a wine of extraordinary longevity. Perfect with grills and barbecues, wild game, and aged pecorino cheeses.

92

Points



2011

Poggio Rosso

Chianti Classico Gran Selezione Docc

VINTAGE FEATURES

Mild and rainy end of winter and anticipated spring with temperatures above seasonal average. Generous rainfalls at the end of May and beginning of June assured a good supply of water to the vines; high temperatures during summer allowed a perfect ripening of grapes ensuring an excellent harvest as for quality ; quantities instead suffered a reduction of 10% compared to previous years.

VINEYARD LOCATION

San Felice – selected parcels of Poggio Rosso vineyard (Castelnuovo Berardenga, Siena)

SOIL PROFILE

Medium textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture. Some extension into sil- and sand-rich alluvial soils.

TRAINING SYSTEM

Spur-pruned cordon

GRAPES

Sangiovese 100%

HARVEST

20-22 September

VINIFICATION & MATURATION

20-25 days fermentation on the skins at 28-30°C, followed by malolactic fermentation and 20 months' maturation in 500-litre French oak barrels , then 15 months' ageing in bottle.

BOTTLES PRODUCED

14.000

SERVING TEMPERATURE

18 ° C

ALCOHOL

14,5% Vol

CELLARING

20-25 years

TOTAL ACIDITY 5.3 g/l

RESIDUAL SUGAR 2 g/l

POGGIOROSSO

CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GRAN SELEZIONE



SAN FELICE

TASTING NOTES & PAIRINGS Intense ruby red. The nose releases scents of dried plum, blackberry, and raspberry. On the palate exhibits velvety tannins and a judicious acidity. It is a wine of extraordinary longevity. Perfect with grills and barbecues, wild game, and aged pecorino cheeses.

2010 Vintage

TYPE	Chianti Classico Riserva DOCG
VINEYARD LOCATION	<i>Poggio Rosso, Capanno della Marchesa, Piaggina, San Regolo, Casanova e Pergola</i> vineyards on the Agricola San Felice properties (Castelnuovo Berardenga - Siena)
ALTITUDE	390 metres
ASPECT	South, southeast
VINEYARD SIZE	14 hectares
SOIL PROFILE	Medium textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on rocks the Monte Morello formation or on <i>macigno</i> sandstone. Some extension into sil- and sand-rich alluvial soils
TRAINING SYSTEM	Guyot and spur-pruned cordon
GRAPES	Sangiovese 80%; Colorino 10%; Pugnitello 10%
HARVEST	Sangiovese and Colorino: 24-26 September Pugnitello: 2-3 October
VINIFICATION AND MATURATION	20-25 days fermentation on the skins at 28-30°C, followed by malolactic fermentation and 20 months' maturation in 500-litre French oak <i>botti</i> , then 15 months' ageing in the bottle
BOTTLES PRODUCED	13,000
SERVING TEMPERATURE	18° C
ALCOHOL	14 % Vol.
TOTAL ACIDITY	5.6 g/l
RESIDUAL SUGAR	2,2 g/l
CELLARING	20-25 years



2008 Vintage

TYPE	Chianti Classico Riserva DOCG
VINEYARD LOCATION	<i>Poggio Rosso</i> vineyard on the Agricola San Felice properties (Castelnuovo Berardenga - Siena)
ALTITUDE	390 metres
ASPECT	South, southeast
VINEYARD SIZE	10 hectares
SOIL PROFILE	Medium textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on rocks the Monte Morello formation or on <i>macigno</i> sandstone. Some extension into sil- and sand-rich alluvial soils
TRAINING SYSTEM	Guyot and spur-pruned cordon
GRAPES	Sangiovese 80%; Colorino 10%; Pugnitello 10%
HARVEST	Sangiovese and Colorino: 23-26 September Pugnitello: 1-2 October
VINIFICATION AND MATURATION	20-25 days fermentation on the skins at 28-30°C, followed by malolactic fermentation and 20 months' maturation in 500-litre French oak <i>botti</i> , then 15 months' ageing in the bottle
BOTTLES PRODUCED	13,000
SERVING TEMPERATURE	18° C
ALCOHOL	14,3 % Vol.
TOTAL ACIDITY	5.7 g/l
RESIDUAL SUGAR	2 g/l
CELLARING	20-25 years



2007 Vintage

TYPE	Chianti Classico Riserva DOCG
VINEYARD LOCATION	<i>Poggio Rosso</i> vineyard on the Agricola San Felice properties (Castelnuovo Berardenga - Siena)
ALTITUDE	390 metres
ASPECT	South, southeast
VINEYARD SIZE	10 hectares
SOIL PROFILE	Medium textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on rocks the Monte Morello formation or on <i>macigno</i> sandstone. Some extension into sil- and sand-rich alluvial soils
TRAINING SYSTEM	Guyot and spur-pruned cordon
GRAPES	Sangiovese 80%; Colorino 10%; Pugnitello 10%
HARVEST	Sangiovese and Colorino: September 18-21 Pugnitello: September 29
VINIFICATION AND MATURATION	20-25 days fermentation on the skins at 28-30°C, followed by malolactic fermentation and 20 months' maturation in 500-litre French oak <i>botti</i> , then 15 months' ageing in the bottle
BOTTLES PRODUCED	22,000
SERVING TEMPERATURE	18° C
ALCOHOL	14% Vol.
TOTAL ACIDITY	5.6 g/l
RESIDUAL SUGAR	1.6 g/l
CELLARING	20-25 years



2006 Vintage

TYPE	Chianti Classico Riserva DOCG
VINEYARD LOCATION	<i>Poggio Rosso</i> vineyard on the Agricola San Felice properties (Castelnuovo Berardenga - Siena)
ALTITUDE	390 metres
ASPECT	South, southeast
VINEYARD SIZE	10 hectares
YEAR PLANTED	1978, 1980
SOIL PROFILE	Medium textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on rocks the Monte Morello formation or on <i>macigno</i> sandstone. Some extension into sil- and sand-rich alluvial soils
TRAINING SYSTEM	Guyot and spur-pruned cordon
GRAPES	Sangiovese 80%; Colorino 10%; Pugnitello 10%
HARVEST	October 2-3
VINIFICATION AND MATURATION	20-25 days fermentation on the skins at 28-30°C, followed by malolactic fermentation and 20 months' maturation in 500-litre French oak <i>botti</i> , then 15 months' ageing in the bottle
BOTTLES PRODUCED	19,000
SERVING TEMPERATURE	18° C
ALCOHOL	13.5% Vol.
TOTAL ACIDITY	5.8 g/l
RESIDUAL SUGAR	2 g/l
CELLARING	20-25 years

