



San Felice, Chianti Classico DOCG 2022

ISF901 AGRICOLA SAN FELICE TOSCANA, ITALY

13.5% | 6 x 75cl | Cork

Sangiovese 80% , Colorino 10% , Pugnello 10%

Vegetarian, Vegan, Sustainable

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.

Boutinot
WINES

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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 and good integration along with ripe red fruits, vibrant acidity, and a long supple finish.

FOOD MATCH

Drink with antipasti, or tortelloni and pecorino cheese.

NOTES