

1998 vintage

TYPE	Vin Santo Chianti Classico DOC
VINEYARD LOCATION	<i>Il Vignone</i> vineyard on the properties of Agricola San Felice (Castelnuovo Berardenga - Siena)
ALTITUDE	350-400 metres
ASPECT	Southeast
VINEYARD SIZE	2 hectares
YEAR PLANTED	1974
SOIL PROFILE	Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on the Monte Morello formation. Some extension into silt-and sand-rich alluvial soils
TRAINING SYSTEM	Guyot
GRAPES	Trebbiano Toscano 75%; Malvasia del Chianti 25%
HARVEST	September 25
VINIFICATION AND MATURATION	The grape clusters are picked and then laid out to dry on mats called <i>paglie</i> ; they are pressed in December or January. The must ferments then ages 7-8 years in small, 225-litre French oak <i>caratelli</i> , followed by a further 12 months in the bottle
BOTTLES PRODUCTS	1,680 in 0.375 l bottles
SERVING TEMPERATURE	18°-20°C
ALCOHOL	14.9% Vol.
TOTAL ACIDITY	5.6 g/l
RESIDUAL SUGAR	122.5 g/l
CELLARING	More than 20 years

