

2003 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	1974, 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 90%; Colorino 10%
HARVEST	Colorino: September 24; Sangiovese: September 25
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	19,300
SERVING TEMPERATURE	18° C
ALCOHOL	13.2% Vol.
TOTAL ACIDITY	6.2 g/l
RESIDUAL SUGAR	1.5 g/l
CELLARING	15-20 years

