

## 2004 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%; Pignitello 10%
HARVEST	October 7-8
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	21,000
SERVING TEMPERATURE	18° C
ALCOHOL	12.9% Vol.
TOTAL ACIDITY	5.8 g/l
RESIDUAL SUGAR	1.6 g/l
CELLARING	20-25 years

