

Vigorello

2003 vintage

TYPE	Toscana IGT
VINEYARD LOCATION	<i>Capanno di Gosto, Vigna del Mugelli, La Casa and Il Casino</i> vineyards on the Agricola San Felice properties (Castelnuovo Berardenga, Siena).
ALTITUDE	380-400 metres
ASPECT	<i>Capanno di Gosto: southeast, Vigna del Mugelli: southwest, La Casa: southwest, Il Casino: southeast</i>
VINEYARD SIZES	<i>Capanno di Gosto: 5 ha, Vigna del Mugelli: 6 ha, La Casa: 2 ha, Il Casino: 2.8 ha</i>
YEAR PLANTED	Sangiovese 1992; Cabernet Sauvignon and Merlot 1995
SOIL PROFILE	Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on the Monte Morello formation or on <i>macigno del Chianti</i> sandstone
TRAINING SYSTEM	Guyot and spur-pruned cordon
GRAPES	Sangiovese 45%, Cabernet Sauvignon 40%, Merlot 15%
HARVEST	Merlot: September 8, Sangiovese: September 12, Cabernet Sauvignon September 15
VINIFICATION AND MATURATION	20-25 days fermentation on the skins at 30° C, followed by malolactic fermentation and 18-20 months' maturation in 225-litre French oak barriques, then 8 months' ageing in the bottle
BOTTLES PRODUCED	35,300
SERVING TEMPERATURE	18° C
ALCOHOL	13.5 Vol.
TOTAL ACIDITY	6.3 g/l
RESIDUAL SUGAR	2.1 g/l
CELLARING	15-18 years

