



Belcaro

Vin Santo Chianti Classico DOC 2013



SAN FELICE

Traditional Vin Santo both in its blend as well as in its method of production. The grapes are put onto cane mats to dry until December; they are then softly pressed and the must ferments slowly and refines for years in small oak barrels (caratelli).

Vintage Profile

Cooler than previous year, with abundant rainfall in winter and spring that caused a slight delay in flowering of the vines; temperatures above average in early July have favored the recovery conditions and maturation continued gradually through, online with the average seasonal temperatures in the months of August and September; excellent quality of the grapes, rich in aromatic substances and polyphenols with ideal values.

Tasting Notes and Pairings

A lovely amber hue, releasing hints of toasted almond, honey, and subtle spice. Crisp acidity on the palate, with a perfectly-calibrated level of sweetness. Ideal with sweets and petits fours, particularly those containing almonds, but also with sheep cheese and aged Gorgonzola.

Vineyard Location

S. Anna and San Vito vineyards of San Felice (Castelnuovo Berardenga, Siena)

Soil Profile

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture.

Training System

Guyot

Harvest

First week of October

Vinification and Maturation

The grape clusters are picked and the laid out to dry; they are pressed in December

The must ferments and ages in small, 225-liter of oak barrels, until the desired quality is achieved.

Bottles Produced

4.000

Serving Temperature

16–18 °C

Alcohol

15,5% Vol

Cellaring

Above 20 years

Total Acidity

7,1 g/l

Residual Sugar

70 g/l

Size

