



SANFELO

TUSCANY

LAMPO MARELLINO AGED IN BARRIQUE 9 MONTHS

FATTORIA SAN FELO



GRAPES 90% Sangioveses, 10% Ciliegolo

REGION Tuscany

HARVEST The grapes on reaching perfect phenolic ripeness and after repeated tasting, are harvested.

WINEMAKING Once the grapes reach the cellar, they are gently destemmed and left to ferment in stainless steel tanks at a constant temperature of 30 °C.

AGEING Once the wine has been separated from the skins, it is immediately placed in tonneau and second and third passage barriques with subsequent ageing for 15-18 months. Before being placed on the market, it is refined in the bottle.

TASTING NOTES The wine has a beautiful ruby red color, a complex and refined aroma of red fruits such as raspberries and black cherries. A soft and enveloping taste with refined tannins.

AWARDS **V 2017:** James Suckling, 90 pts
V 2015: James Suckling, 90 pts
Ultimate wine challenge, 93 pts



VIOGNIER DOC MAREMMA TOSCANA

FATTORIA SAN FELO



GRAPES Viognier.

REGION Tuscany

HARVEST Ripe grapes are harvested, according to weather conditions, between late August and mid-September.

WINEMAKING Grapes, once reached the cellar, are soft pressed and the fermentation takes place in tanks at controlled temperature (max 18 ° C) and a 10% of the grapes made the fermentation in big barrel of 5 hl with daily batonage. After this, took place the aging on the lees of wine, in the same tanks. Follow a cooling process to 0°C and a filtration phase. The wine is bottled within April following the harvest.

TASTING NOTES The wine comes in a straw yellow color, an intense and elegant scent with hints of flowers and fruit with white flesh and an intense taste, full and round.

AWARDS **V 2021:** Guida oro i vini di veronelli 2023, 90 pts
Winescritic.com, 90 pts



PINOT NERO IGT TOSCANA

FATTORIA SAN FELO



GRAPES 100% Pinot Noir

REGION Tuscany

HARVEST The grapes on reaching perfect phenolic ripeness and after repeated tasting, are harvested in the first week of September. Harvesting is done manually, the grapes are carefully selected and put into 3ql "mastelle".

WINEMAKING Once the grapes reach the cellar, they remain in the "mastelle", where alcoholic fermentation takes place for about a week, followed by manual fulling twice a day.

AGEING After separating the skins from the wine, the latter is transferred to French Oak barriques for 18-24 months; during this period it is regularly subjected to batonnage. After a slight filtration, it is refined in the bottle for a further 12 months.

TASTING NOTES The wine has a light ruby red color. On the nose are perceived hints of red fruits and spicy notes. The palate is well balanced, excellent acidity and refined tannins, which give the wine a perfect aromatic concentration.

AWARDS **V 2016:** james suckling, 91 pts



SANGIOVESE IGT 100% SANGIOVESE

FATTORIA SAN FELO



GRAPES Sangiovese

REGION Tuscany

TASTING NOTES Red wine is a with a nice freshness, an intense and elegant aroma with hints of red berry fruit and a soft, full and round flavor.

FOOD PAIRING Poultry, beef or veal



CABERNET IGT 100% CABERNET SAUVIGNON

FATTORIA SAN FELO



GRAPES Cabernet sauvignon

REGION Tuscany

TASTING NOTES **COLOR:** Ruby red color.
AROMA: A complex and sophisticated scent of ripe red fruits,
TASTE: Soft and smooth taste with velvety tannins.

FOOD PAIRING Beef and Venison.



BALLA LA VECCHIA IGT SUPER TUSCAN

FATTORIA SAN FELO



GRAPES Cabernet Sauvignon, Merlot.

REGION Tuscany

HARVEST Takes place in three separate periods, between mid-September and late October.

WINEMAKING Vinification takes place in stainless steel tanks at a controlled temperature (30°). After filtration, it is put on the market in June following the harvest.

TASTING NOTES The wine has a ruby red colour, an intense and elegant aroma with hints of red berry fruit, with a soft, round and enveloping taste.



AULUS (BARRIQUE) 100% CABERNET SAUVIGNON

FATTORIA SAN FELO



GRAPES Cabernet Sauvignon

REGION Tuscany

HARVEST Our perfect climatic conditions allow the grapes to ripen evenly, therefore on reaching perfect phenolic ripeness and after repeated tasting, are harvested by hand, selecting only the best grapes.

WINEMAKING Once the grapes reach the cellar, they are delicately destemmed. Half of the grapes carry out their alcoholic fermentation in barriques with manual fulling and the other half in stainless steel tanks at a constant temperature of 30 ° C. The transformation from grape into wine requires about a week, followed by a maceration on the skins ranging from 2- 6 days.

AGEING Once the skins have been separated from the wine, it is immediately placed in 2.25 hl barriques where it is aged for 18-24 months. After a slight filtration, it is refined in the bottle for a further 12 months.

TASTING NOTES The wine shows a beautiful intense ruby red colour, a complex and refined aroma of ripe red fruits, a soft and enveloping taste with velvety tannins.

AWARDS **V 2015:** Winescritic.com, 90 pts
Jamessuckling, 91 pts
Faltstaff, 90 pts

