



# Fattoria San Felo

## TECHNICAL SHEETS



## TUSCANY

Main Office Number  
+1 (727) 585 8200

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# Lampo Morellino

*Aged in barrigue 1 months D.O.C.G.*

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.

**Aging** Once the wine has been separated from the skins, it is immediately placed in tonneaux 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.



V 2013

- 94/100 Ultimate Wine Challenge

V 2015

- James suckling, 90 pts
- Ultimate wine challenge, 93 pts

V 2016

- 91/100 James Suckling
- 90/100 Ultimate Wine Challenge
- 90/100 Decanter

V 2017

- 90/100 James Suckling

V 2019

- IWSC, Silver, 92 pts

V 2020

- Falstaff, 91 pts

V 2021

- Falstaff, 91 pts
- Mundus Vini, Silver



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# *Viognier*

## *Maremma Toscana DOP*

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.



V 2021

- 90/100 – Guida Oro I Vini di Veronelli 2023
- 90/100 WinesCritic.com
- Luca Maroni, 94 pts





# Pinot Nero

*Toscana IGT*

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** 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.



V 2016  
• 91/100 James Suckling

V 2017  
• 90/100 James Suckling

V 2018  
• 91/100 – Guida Oro I Vini di Veronelli 2023

V 2020  
• 90/100 James Suckling  
• Mundus Vini, Gold

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*Sangiovese*

*IGT*

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*

## *Cabernet Sauvignon IGT*

FATTORIA SAN FELO

**Grapes** Cabernet Sauvignon

**Region** Tuscany

**Tasting notes** Ruby red color introduces this wine, followed by a complex and sophisticated aroma of ripe red fruits. On the palate, it reveals a soft and smooth taste, supported by velvety tannins that enhance its elegant structure.

**Food Pairing** Beef and Venison





# Balla la Vecchia

## Super Tuscan IGT

FATTORIA SAN FELO

**Grapes** Cabernet Sauvignon

**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** Ruby red colour, an intense and elegant aroma with hints of red berry fruit, with a soft, round and enveloping taste.



V 2019

- International Wine Challenge, 90pts, silver

V 2020

- Luca Maroni, 93 pts
- WinesCritic.com, 90 pts

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# Aulus

## (Barrique) IGT

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** Intense ruby red colour, a complex and refined aroma of ripe red fruits, a soft and enveloping taste with velvety tannins.



V 2013

- 90/100 James Suckling
- 95/100 Ultimate Wine Challenge

V 2015

- 90/100 WinesCritic.com
- 91/100 James Suckling
- 90/100 Falstaff

V 2014

- 96/100 Ultimate Wine Challenge – The Chairman's Trophy
- 90/100 Decanter

V 2018

- 92/100 James Suckling
- Mundus Vini, Silver

V 2016

- 92/100 James Suckling
- 93/100 WinesCritic.com
- 91/100 Falstaff

V 2017

- Falstaff, 91 pts

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# Lampo Sangiovese

## Maremma Toscana D.O.C.G.

FATTORIA SAN FELO

**Grapes** Sangiovese

**Region** Tuscany

**Tasting Notes** Ruby red color, an elegant and intense aroma with hints of red berry. On the palate it's soft, full and round.



V 2015

- Wine Critic, 90 pts
- Falstaff, 90 pts
- James Suckling, 91 pts

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