



# Il Grigio

Chianti Classico Riserva DOCG 2016



SAN FELICE

Only the finest sangiovese grapes are carefully selected from the estate Chianti Classico vineyards for this Riserva, the perfect blend of the traditional and the modern. The front label bears Titian's famous portrait of a medieval knight in armour.

## Vintage Profile

Winter was quite mild and rainy; elevated temperatures at the beginning of April have caused an early flowering of at least 10 days; after a regular May, the summer months were very hot, with temperatures high above seasonal average, with periodic rains that helped to maintain a good vegetative balance avoiding water distress. The ripening of the grapes was very good as well as the average quality of the wines produced.

## Tasting Notes and Pairings

Deep ruby red. Rich, long-lingering aromas are redolent of violets and wild red berry fruit. Il Grigio is a full-bodied wine, lean and firm, with succulent tannins and a tangy acidity. Ideal when accompanying meat-sauced first courses, roast pigeon, grilled steak.

## Vineyard Location

San Felice Estate  
(Castelnuovo Berardenga,  
Siena)

## Soil Profile

Medium-textured,  
predominantly calcareous  
marl breakdown of Alberese  
and Galestro limestones,  
with abundant  
gravel-pebble mixture.

## Training System

Spur-pruned cordon

## Grapes

Sangiovese 100%

## Harvest

Second week of September,  
first week of October

## Vinification & Maturation

Fermentation on the skins  
at 28–30° C for 18–20  
days followed by malolactic  
fermentation in steel. 80%  
of the wine then matures  
for 24 months in 60 or 90  
hl in Slavonian oak casks,  
and 20% in 225-litre French  
barriques, followed by  
a further 6 months or so  
in the bottle.

## Bottles Produced

240.000

## Serving Temperature

18 °C

## Alcohol

13,5% Vol

## Cellaring

10 years

## Total Acidity

5,9 g/l

## Residual Sugar

2,0 g/l

## Size

