



Il Grigio

Chianti Classico Riserva DOCG 2017

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 dry. At the end of March the vines sprouted at least 20 days in advance. In April, two cold nights slowed down the development without fortunately causing damage to the shoots. The summer drought has reduced the yields considerably while the quality was good thanks to some cultivation techniques aimed at keeping the grapes shaded.

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.



SAN FELICE

Bottles Produced

260.000

Serving Temperature

18 °C

Alcohol

13,5% Vol

Cellaring

10 years

Total Acidity

6,0 g/l

Residual Sugar

1,0 g/l

Size

d. 500

d. 300

d. 150

d. 75

d. 37,5