



Il Grigio

Chianti Classico Riserva DOCG 2018

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

2018 has begun with an early sprouting due to high temperatures in March and April, followed by a fairly rainy May. Temperatures have started to rise again since June; summer temperatures in the norm with scattered rains. The month of September in particular saw a succession of sunny days but with a great thermal excursion between day and night, which allowed the grapes a proper phenolic and aromatic maturation.

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.



SAN FELICE

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

260.000

Serving Temperature

18 °C

Alcohol

13,5% Vol

Cellaring

10 years

Total Acidity

5,4 g/l

Residual Sugar

0,9 g/l

Size

