

Il Grigio

Chianti Classico Riserva DOCG 2021



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

Vintage 2021 had a regular seasonal pattern, with spring rains favoring vegetative growth and ensuring water reserves for the summer. There were slight delays in bud growth due to cooler temperatures after Easter, but with no negative impacts on plant health. The summer was dry with occasional sporadic rains, but accumulated water reserves prevented plant stress. Summer temperatures were moderate without excessive heatwaves. From late August, nighttime temperatures significantly dropped, aiding grape ripening. Harvest began around September 20th, with healthy and high-quality grapes being collected.

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.

Serving Temperature

18 °C

Alcohol

13,5% Vol

Cellaring

10 years

Total Acidity

5,7 g/l

Residual Sugar

< 0,5 g/l

Size

d. 500

d. 300

d. 150

d. 75

d. 37,5