



Il Grigio

Chianti Classico Riserva Docg 2022

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

During the 2022 season, no extreme weather events occurred, providing favorable conditions for vine development. The high summer temperatures were mitigated by mid-August rains, which contributed to an optimal grape ripening process. The Sangiovese harvest began slightly ahead of schedule, around secondo week of September and concluded smoothly after about a month.

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 (Castelnuovo Berardenga, Siena)

Soil Profile

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

Training System

Cordone speronato

Grapes Sangiovese 100%

Harvest

2^a week of settembre, 1^a 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 anni

Total Acidity 5,8 g/l

Residual Sugar < 0,5 g/l

Size

