



Il Grigio

Chianti Classico Gran Selezione DOCG 2016



SAN FELICE

Il Grigio Gran Selezione is made from grapes from San Felice's top vineyards. This 80% Sangiovese is enhanced by ancient indigenous Tuscan varieties including Abrusco, Pugnello, Malvasia Nera, Cilieggiolo, and Mazzese, all of which contribute to the complexity of the wine while helping maintain its notable elegance and the expression of the terroir of San Felice.

Vintage Profile

Winter was quite mild and rainy; elevated temperatures at the beginning of April caused flowering to occur at least 10 days early; 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 was the average quality of the wines produced.

Tasting Notes and Pairings

Deep ruby red. The round bouquet releases fragrances that linger beautifully, with scents of sweet violets that meld into smooth, spicy hints of tobacco leaf. This is a full-bodied red, velvety smooth marked by ripe, succulent tannins harmoniously integrated with the acidity. Perfect with wild game, roasted and grilled meats, as well as aged cheeses.

Vineyard Location

San Felice Estate:
Chiesamonti – Pianaccio
I Colti parcels (Castelnuovo Berardenga, Siena)

Soil Profile

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture.

Training System

Guyot and spur-pruned cordon

Grapes

Sangiovese 80%; native grapes 20%: Abrusco, Pugnello, Malvasia Nera, Cilieggiolo, Mazzese

Harvest

Last week of September, first week of October

Vinification & Maturation

Each grape variety was fermented separately in steel, followed by a 22-day maceration at 28-30°C. After malolactic fermentation, the wine was aged for 24 months, 50% in large 60-100-hectoliter Slavonian oak casks and 50% in 225- and 500-liter French oak

barriques. Bottle ageing for 8 months.

Bottles Produced

40.000

Serving Temperature

18 °C

Alcohol

13% Vol

Cellaring

15 years

Total Acidity

5,3 g/l

Residual Sugar

0,5 g/l

Size

