



SAN FELICE

# Il Grigio

Chianti Classico Gran Selezione DOCG 2017



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, Pugnitello, 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 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. 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%

## 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

26.000

## Serving Temperature

18 °C

## Alcohol

13,5% Vol

## Cellaring

15 years

## Total Acidity

5,5 g/l

## Residual Sugar

0,5 g/l

## Size

