



SAN FELICE

Il Grigio

Chianti Classico Gran Selezione DOCG 2019



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, Ciliegiole, 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 2019 was characterized by rains and snowfalls that allowed the deposit of water reserves; average spring temperatures favored an early April budbreak and high summer temperatures in June, July and August brought the grapes to perfect ripening. In general, the 2019 vintage has produced well balanced wines with an excellent aging potential.

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 of at least 3 months.

Bottles Produced

30.000

Serving Temperature

18 °C

Alcohol

13,5 % Vol

Cellaring

15 years

Total Acidity

6,1 g/l

Residual Sugar

inf 0,5 g/l

Size

