



2014

Il Grigio *Chianti Classico Gran Selezione Docg*

VINTAGE FEATURES

Cooler than previous year, with abundant rainfall in winter and spring that caused a slight delay in flowering of the vines; temperatures above average in early July have favored the recovery conditions and maturation continued gradually through, online with the average seasonal temperatures in the months of August and September; excellent quality of the grapes, rich in aromatic substances and polyphenols with ideal values.

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/Spur –pruned cordon

GRAPES

Sangiovese 80%; native grapes 20%: A Brusco, Pugnietello, Malvasia Nera, Cilieggiolo, Mazzese

HARVEST

Last week of September

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-hectolitre Slavonian oak casks and 50% in 225- and 500-litre French oak barriques. Bottle ageing 8 months.

BOTTLES PRODUCED

40.000

SERVING TEMPERATURE

18 ° C

ALCOHOL

13,5% Vol

CELLARING

15 years

TOTAL ACIDITY 5,8 g/l

RESIDUAL SUGAR inf 0,5 g/l



TASTING NOTES & PAIRINGS Deep ruby red, while its full-volumed bouquet releases fragrances that linger beautifully, with scents of sweet violets that meld into smooth, spicy impressions of tobacco leaf. This is a full-bodied red, velvet smooth marked by ripe, succulent tannins tharmoniously integrated with the acidity. Perfect with wild game, roasted and grilled meats, as well as well-aged cheeses.