


SAN FELICE

91
Points



2014

Il Grigio

Chianti Classico Riserva Docg

VINTAGE FEATURES

One of the most peculiar climatic trend of the last decade: -winter definitely warm and rainy, and average temperatures during spring, with few rainfalls; the months of July and August were instead a bit cooler than usual with frequent afternoon showers, while the month of October, with windy days and pleasant temperatures, allowed a smooth running of the harvest.

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

Spur -pruned cordon

GRAPES

Sangiovese 100%

HARVEST

3rd week of September / 1st 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.

BOTTLES PRODUCED	250.000
SERVING TEMPERATURE	18 ° C
ALCOHOL	13% Vol
CELLARING	10 years

TOTAL ACIDITY 5.5 g/l **RESIDUAL SUGAR** inf 0.5 g/l

TASTING NOTES & 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.