



# 2013

## *Il Grigio*

*Chianti Classico Riserva 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 (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

4th 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**

**220.000**

**SERVING TEMPERATURE**

**18 °C**

**ALCOHOL**

**13% Vol**

**CELLARING**

**10 years**

**TOTAL ACIDITY** 5,1 g/l

**RESIDUAL SUGAR** inf 0,5 g/l

**TASTING NOTES & PAIRINGS** Deep ruby red. Rich, long-lasting 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.

