

IL GRIGIO

distinctiveness and terroir



SAN FELICE
AGRICOLA



San Felice is a medieval *borgo*, or hamlet, located at an elevation of 400 metres in the *commune* of Castelnuovo Berardenga, in the Chianti Classico area. The borgo is the heart of an estate that covers some 650 hectares, with over 150 dedicated to premium vineyards and to 16,000 olive trees. Set in a landscape of striking beauty, the borgo and the San Felice winery are enhanced by the presence of an elegant and exclusive hotel complex, the Relais Borgo San Felice, a member of the prestigious 'Relais & Chateaux'

San Felice is widely acknowledged as one of the truly exceptional and influential wine producers of the Italian wine world. Its renown is closely linked to its Chianti Classico wine and to its epoch-making VIGORELLO, which represented the very first step, courageous at the time, towards a new generation of wines (SuperTuscans) in this area. San Felice's deep respect for tradition has always gone hand in hand with rigorous research and viticultural innovation, carried out right from the beginning in collaboration with the University of Florence and focusing on the full development of the potential of the Sangiovese variety.

Our wine IL GRIGIO embodies to the fullest degree the qualities of Sangiovese as they are expressed in the unique terroir found at San Felice.

The label shows "Il Grigio," the legendary knight who fought alongside the Sienese troops; Titian's famous portrait, *Man in Armour*, was selected as a worthy face for this hero. The knight symbolizes the noble breed of this wine, a Chianti Classico Riserva produced from the estate's best Sangiovese grapes.

IL GRIGIO exhibits the classical elegance of a Chianti Classico, but adds delicate nuances of ripe fruit, sweet, dense tannins, and a crisp acidity. Its stay in oak has judiciously enriched its fruit and contributed to the appealing complexity of its suite of aromatics.

TYPE

Chianti Classico Riserva DOCG

VINEYARD LOCATION

Selection of grapes of the best Chianti Classico-area vineyards on the properties Agricola San Felice properties (Castelnuovo Berardenga - Siena)

ALTITUDE

350-400 metres

SOIL PROFILE

Medium-textured, predominantly calcareous marl breakdown of Alberese and Galestro strata, with abundant gravel- pebble mixture, resting on the Monte Morello formation or on macigno sandstone.

TRAINING SYSTEM

Guyot and spur-pruned cordon

GRAPES

Sangiovese 100%

VINIFICATION AND MATURATION

28-30° C fermentation on the skins 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 botti, and 20% in 225-litre French barriques, followed by a further 6 months or so in the bottle.

SERVING TEMPERATURE

18° C

ALCOHOL

13 - 13.5% Vol.

CELLARING

10 years

