

Il Grigio da San Felice

2006 Vintage

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 <i>macigno</i> sandstone.
TRAINING SYSTEM	Guyot and spur-pruned cordon
GRAPES	Sangiovese 100%
HARVEST	First half of October
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 <i>botti</i> , and 20% in 225-litre French barriques, followed by a further 6 months or so in the bottle.
BOTTLES PRODUCED	260,000
SERVING TEMPERATURE	18° C
ALCOHOL	13.0% Vol.
TOTAL ACIDITY	5.7 g/l
RESIDUAL SUGAR	2.5 g/l
CELLARING	10 years

