

94+
Points

 Robert Parker
WINE ADVOCATE
94
Points

 JAMES SUCKLING.COM
95
Points

 WINE ENTHUSIAST

2013

Il Grigio *Chianti Classico Gran Selezione Docc*

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%: Abrusco, Pugnitello, Malvasia Nera, Ciliegiolo, 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 5,2 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 harmoniously integrated with the acidity. Perfect with wild game, roasted and grilled meats, as well as well-aged cheeses.



Il Grigio da San Felice Gran Selezione



2011 Harvest

| | |
|-----------------------------|--|
| TYPE | Chianti Classico Gran Selezione Docg |
| VINEYARD LOCATION | Colti, Chiesamonti, Pianaccio vineyards yielded 80% of Sangiovese in the blend 20% of indigenous varieties from the vineyards Montebello, Civettino, Le Rose, La Cappella, Camponovo |
| ALTITUDE | 350/400 m. (a.s.l.) |
| 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 | Spur-pruned cordon/Guyot |
| GRAPES | Sangiovese 80%; native grapes 20%: Abrusco, Pugnitello, Malvasia Nera, Cilieggiolo, Mazzese |
| HARVEST | Last week of September |
| VINIFICATION AND MATURATION | Each grape variety was fermented separately, in steel, followed by a 22-day maceration at 28-30°C. After malolactic fermentation, the wine matured for 24 months, 50% in large 60-100-hectolitre Slavonian oak ovals and 50% in 225- and 500-litre French oak barriques. Bottle ageing 8 months |
| BOTTLES PRODUCED | 40.000 |
| SERVING TEMPERATURE | 18° C |
| ALCOHOL | 14,5% Vol. |
| TOTAL ACIDITY | 5,4 g/l |
| RESIDUAL SUGAR | 1,0 g/l |
| CELLARING | 15 years |

