Only the finest grapes are carefully selected from the estate Chianti Classico vineyards for this Riserva, the perfect blend of the traditional and the modern. The front label bears Titian’s famous portrait of a medieval knight in armour.

**Vintage Profile**
Winter 2019 was characterized by rains and snowfalls that allowed the deposit of water reserves; average spring temperatures favored an early April budbreak and high summer temperatures in June, July and August brought the grapes to perfect ripening. In general, the 2019 vintage has produced well balanced wines with an excellent aging potential.

**Tasting Notes and 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.

**Vineyard Location**
San Felice Estate
(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**
Mainly Sangiovese grapes

**Harvest**
Second week of September, first 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**
320,000

**Serving Temperature**
18 °C

**Alcohol**
13.5% Vol

**Cellaring**
10 years

**Total Acidity**
5.9 g/l

**Residual Sugar**
0.5 g/l

**Size**
- d. 500
- d. 300
- d. 150
- d. 75
- d. 37.5