San Felice Il Grigio, Chianti Classico Gran Selezione DOCG 2019

ISF0032019

Agricola San Felice

— Toscana, Italy

A seriously complex, generous style of Chianti Classico produced from San Felice's oldest vines and best plots of Sangiovese (80%), with a mix of other native varieties from their experimental vitiarium, including Pugnitello, Abrusco and Malvasia Nera.

2020 Vintage

Decanter World Wine Awards Bronze 2023

2022 Vintage

Decanter World Wine Awards Bronze 2024

Production

The Sangiovese grapes were sourced from the Colti, Chiesamonti and Pianaccio vineyards. The additional indigenous grapes (Abrusco, Pugnitello, Malvasia Nera, Ciliegiolo and Mazzese) were sourced from the Montebello, Civettino, Le Rose, La Cappella and Camponovo vineyards. Average altitide of 400m. After harvesting in the second week of October, each grape variety was fermented separately in stainless steel, followed by a 22-day maceration at 28-30 degrees C. After malolactic fermentation the wine was matured for 24 months - half in large 60-100hl Slavonian oak ovals and half in 225-500l French oak barriques. The wine was then held in bottle for a further 8 months before release.

Tasting note

Ripe and spicy nose with complex aromas of violets, cassis, tobacco and liquorice. Full-bodied, with concentrated ripe plum and dried black fruit characters - all enhanced by fine tannins from well-integrated spicy oak. Beautifully balanced acidity with a sour cherry twist. Will improve with cellaring of 5-10 years.

Food Match

Roast and / or grilled meats - or a bit of game if you're that way inclined. Either way it deserves to partner something truly tasty!

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Chianti Classico DOCG

Winemaker:
Leonardo Bellaccini

Grape Varieties:
Sangiovese 80%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
709067111109