# San Felice Il Grigio Riserva, Chianti Classico DOCG 2021

**ISF0012021**

*San Felice*

*— Toscana, Italy*

A classic style of Chianti Riserva which sets the standard for San Felice's estate wines - seemlessly combining plush generous fruit with a traditional style and structure.

2019 Vintage




Wine Spectator
Top 100 of 2024
External 2024

## Production

Il Grigio is made from a selection of the best Sangiovese grapes from the Chianti Classico vineyards on the San Felice estate near Siena. The vineyards are at 350/400m altitude, with mostly limestone and loam soils. The must is fermented on the skins for 18-20 days at 28-30 degrees C. This is followed by malolactic fermentation in stainless steel vats. 80% of the wine is matured in Slavonian oak botte (60/90 Hl) for 18-24 months, while the remaining 20% is aged in French oak barriques. The wine then spends 6 months in bottle.

## Tasting note

A nose of redcurrants and blackberries with savoury tobacco notes. The textured palate has dense rich fruit with layers of black cherry, bramble and spice. A fine and complex red with juicy acidity balancing supple tannins, and well-integrated oak giving a long and savoury finish.

## Food Match

Excellent with grilled lamb, or roast duck or goose.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Chianti Classico DOCG

Winemaker:
Leonardo Bellaccini

Grape Varieties:
Sangiovese 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
709067110096