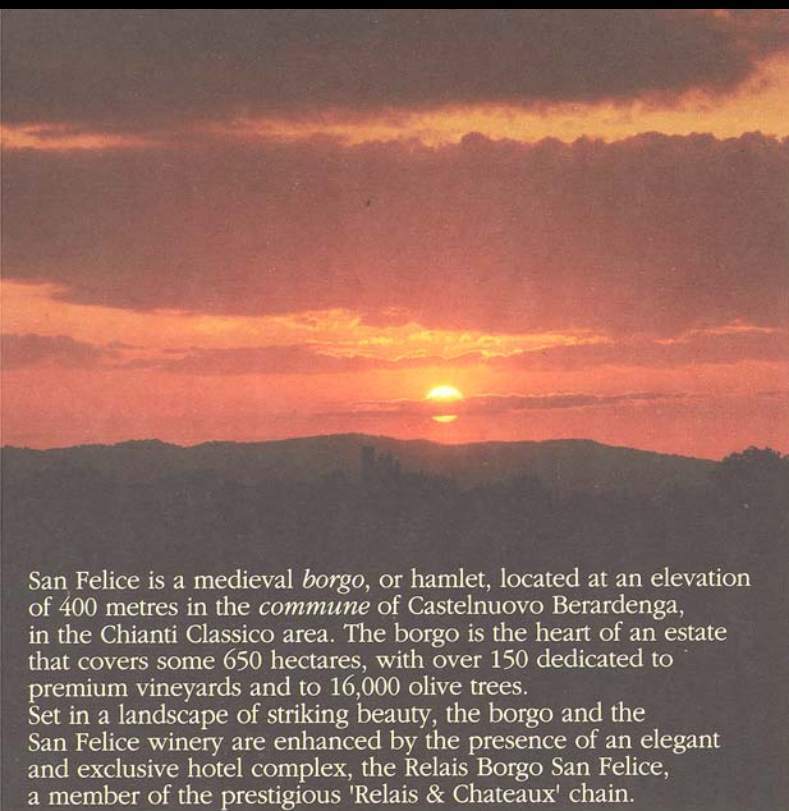


IL GRIGIO

character and terroir



San Felice is a medieval *borgo*, or hamlet, located at an elevation of 400 metres in the *commune* of Castelnuovo Berardenga, in the Chianti Classico area. The borgo is the heart of an estate that covers some 650 hectares, with over 150 dedicated to premium vineyards and to 16,000 olive trees. Set in a landscape of striking beauty, the borgo and the San Felice winery are enhanced by the presence of an elegant and exclusive hotel complex, the Relais Borgo San Felice, a member of the prestigious 'Relais & Chateaux' chain.

San Felice is widely acknowledged as one of the truly exceptional and influential wine producers of the Italian wine world. Its renown is closely linked to its Chianti Classico wine and to its epoch-making VIGORELLO, which represented the very first step, courageous at the time, towards a new generation of wines (*SuperTuscans*) in this area. San Felice's deep respect for tradition has always gone hand in hand with rigorous research and viticultural innovation, carried out right from the beginning in collaboration with the University of Florence and focusing on the full development of the potential of the Sangiovese variety.

Our wine IL GRIGIO embodies to the fullest degree the qualities of Sangiovese as they are expressed in the unique terroir found at San Felice.

The label shows 'Il Grigio', the legendary knight who fought alongside the Sienese troops; Titian's famous portrait, *Man in Armour*, was selected as a worthy face for this hero. The knight symbolizes the noble breed of this wine, a Chianti Classico Riserva produced from the estate's best Sangiovese grapes.

IL GRIGIO exhibits the classical elegance of a Chianti Classico, but adds delicate nuances of ripe fruit, sweet, dense tannins, and a crisp acidity. Its stay in oak has judiciously enriched its fruit and contributed to the appealing complexity of its suite of aromatics.

IL GRIGIO

da San Felice

Wine type:
Chianti Classico Riserva docg

Vineyard location:
a selection of the best grapes from the Chianti Classico vineyards on the Agricola San Felice Estates (Castelnuovo Berardenga, Siena)

Altitude:
350/400 m. (above sea level)

Type of soil:
average consistency and rich with coarse material. Mostly limestone and loam, resulting from the disintegration of Alberese and Galestro and resting on rock such as Monte Morello sandstone or Chianti sandstone

Training:
Guyot and Spurred Cordon

Mix of Grapes:
Sangiovese 100%

Winemaking and ageing process:
fermentation in contact with the skins for 18-20 days at a temperature of 28-30° C. Malo-lactic fermentation in stainless steel vats. 80% of the batch is left to age in Slavonian oak barrels (60/90 HI) for 24 months, while the remaining 20% is left to age in French oak casks of 225 litres

Refining in bottles:
about 6 months

Serving temperature:
18° C

Alcohol content:
13 - 13.5% Vol.

Ageing potential:
10 years



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