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# ENOCLASSICA

## selection

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### Chianti Riserva, Il Grifo

**Producer** Il Grifo

**Winemaker** Ugo Pagliai

**Estate Founded** 1961

**Country** Italy

**Region** Toscana

**Appellation** Chianti D.O.C.G.

**Grape Varietal** 100% Sangiovese

**Soil Composition** Clayeous rocky soils

**Elevation** 250 meters

**Fermentation Method** Traditional fermentation and maceration in stainless steel.

**Aging** Aged for 24 months in large Slavonian Oak and three months finally in the bottle for rest.

**Alcohol Content** 13.5%

**Tasting Notes** Rich and full of ripe fruit and dried flowers on the nose. Palate is mellow and balanced with gentle tannins and medium body. Showcases the grapes and earth.

