

TENUTA CASENUOVE

CHIANTI CLASSICO

2015



Category: Chianti Classico DOCG 2015

Soil: Limestone clays of marine origin (dating back to the Cretaceous-Oligocene period) with the presence of outcrops of polychrome schists, locally called "Galestro".

Climate: Mediterranean climate characterized by hot and dry summers, not too cold and rainy winter with sporadic snow events (Average annual rainfall: 700/800 mm).

Varieties: Sangiovese 80%, Merlot 18 %, Cabernet Sauvignon 2%.

Harvest time: Second week of September, first ten days of October

Climatic conditions for the vintage: The 2015 is the first vinification of the Austruy management of Tenuta Casenuove and it could not have been a more fortunate vintage. Phytosanitary treatments reduced to a minimum, the result of a well-balanced season with well-distributed rains in the presence of a sunny summer but without thermal excesses. The vineyards of the Estate were full of grapes and in an excellent state of health; the whole harvest period was very favorable, making it almost "easy" to wait for the right degree of ripeness in all sectors of the vineyards. The harvest began on September 10 with the Merlot grapes from the "Lame" vineyard and it ended on October 12 with the Sangiovese grapes from the "Sommassa" vineyard.

Vinification: The vinification takes place in vitrified concrete tanks. Once fermentation has started, pumping over and delestage are carried out during the entire period in the tank, usually 25 days or more. A vertical press is used for racking and pressing. 12-month of aging in a cement tank, a large Slavonian oak barrel and tonneaux. Bottle aging follows for 18 months.

Bottling: 17-18 July 2017

Serving temperature: 16-18°C

Number of bottles produced: 29.529

Tasting notes: Intense ruby red color with delicate garnet nuances. On the nose floral hints of violet, red and black fruit, raspberry and blackberry above all. Delicate balsamic notes of licorice and pepper. It is full-bodied wine thanks to the great 2015 vintage. The tannins are dense but soft, very ripe, a lovely wine easy to drink, thanks to a pleasant acidity that supports the palate and keeps the aroma alive and persistent.

Pairing: Roasts and typical regional dishes, braised meats and game, medium-aged cheeses.

Keeping: Up to 10 years

