

TENUTA CASENUOVE

CHIANTI CLASSICO

2016



Category: Chianti Classico DOCG 2016

Soil: Mix of limestone clays of marine origin (dating back to the Cretaceous-Oligocene era) with the presence of "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: Last week of September, first ten days of October

Climatic conditions for the vintage: After a mild winter, with a few frosts and no snow, the 2016 vintage was characterized by a cool and rainy spring that delayed the vegetative development, caused by the prolongation of rains until the month of May. The turning point came with the month of June, restoring balance to the vineyards. An average summer did not make it possible to make up for the two-week delay accumulated during the spring. The weather conditions in the harvest time were optimal and well balanced until the end of September. The rains in mid-October declared the end of the harvest

Vinification: The vinification takes place in vitrified cement tanks at a controlled temperature.

Once fermentation has started, pumping over and delestage are carried out during the entire period the tank, up to 30 days.

A vertical press is used for racking and pressing.

12-month of aging in a cement tank, large Slavonian oak barrel and barriques.

Bottle aging follows for 18 months.

Bottling: 9 July 2018

Serving temperature: 16-18°C

Number of bottles produced: 18.873

Tasting notes: Intense ruby red color with violet reflections. On the nose raspberry, cherry and violet aromas, characteristic of Sangiovese. It stands out in the mouth for the vibrant freshness of red fruit, fine and ripe tannins. A medium-bodied wine with a flavorful finish, medium persistence.

Pairing: Typical local dishes (as an example Ribollita, crostini with chicken liver paté), medium-aged cheeses, roasts, game

Keeping: Up to 10 years

