

# TENUTA CASENUOVE

## CHIANTI CLASSICO

### 2017



**Category:** Chianti Classico DOCG 2017

**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:** First ten days of September, first ten days of October

**Climatic conditions for the vintage:** A truly difficult year, one of the hottest and driest in recent years, really hot spring and summer, very little rain. In the face of the great thermal stress, the vineyards have considerably slowed down the metabolic activity until almost the vegetative block in August, the most extreme phase of this torrid summer. It was necessary to implement every possible technique to facilitate the metabolism of the plants and support them in such a difficult season, such as the distribution of protective and insulating invigorating agents. The harvest was the earliest in recent years, we started with Merlot at the beginning of September, almost a month earlier than the previous vintage. All the grapes arrived in the cellar very healthy. In mid-September an unpredictable rain perfected the ripening of the most qualitative and late grapes, for this fortunate reason the harvest ended with an unexpected qualitative result.

**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, old e new barriques. Bottle aging follows for 18 months.

**Bottling:** 20 May 2019

**Serving temperature:** 16-18°C

**Number of bottles produced:** 23.516

**Tasting notes:** Fine and rich bouquet, hints of red fruit and cherry. Secondly, notes of wild berries, above all the blackberry, with a return of noble wood. The lovely austere character of Sangiovese emerges at the first sip: good acidity, clean and ripe tannins. Slightly bitter finish with spicy aromas of tobacco and vanilla. A clean tannin, to be relaxed over time, medium-bodied, clean and dry mouth with a persistent finish.

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

**Keeping:** Up to 10 years

