

TENUTA CASENUOVE

CHIANTI CLASSICO RISERVA 2017



Category: Chianti Classico Riserva 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: 100% Sangiovese.

Harvest time: Mid September, first ten days of October

Climatic condition 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 with 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, new and old barriques.

Bottle aging follows for 24 months.

Bottling: 21 May 2019

Serving temperature: 16-18°C

Number of bottles produced: 7.272 bottles 0.75 lt - 200 magnum 1.5 lt

Tasting notes: A very fine bouquet, not so easy compared to the "vintage" version. There are hints of red fruit and cherry, a more complex citrus nuance appears, dried bitter orange, a well-balanced "boisé" touch due to the longer passage in wood. At the first sip, the amiably austere character of Sangiovese becomes imperious, fills the mouth and re-emerges in the olfactory phase, mature tannins, the citrus note becomes clear and defined with a background of red fruit and undergrowth notes. The sip is very persistent, savory and multifaceted. Well-structured wine perfect for food pairing. An aromatic and gustatory profile that promises a beautiful evolution over time, a definitely elegant wine with a typical Panzanese style.

Pairing: Vegetable Cous Cous flavored with curry, Pappardelle with venison ragout, stewed boar cooked at low temperature, steak, medium / well-seasoned cheeses.

Keeping: Up to 20 years or more

