

# TENUTA CASENUOVE

## GRAN SELEZIONE

### 2018



**Category:** Chianti Classico "Gran selezione" 2018

**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:** Last days of September, ten days of October

**Climatic condition for the vintage:** The 2018 season was characterized by a cool and very humid spring. The whole team worked tirelessly to protect the plants from fungal diseases. It was an almost normal summer, with frequent rains that never allowed us to let our guard down regarding diseases in the vineyard. The beginning of maturation took place in mid-July, in perfect alignment with the seasonal averages. The first stages of ripening (first half of September) were characterized by frequent rains, even here we feared for the health of the grapes. The arrival of very cool and dry currents from the north-east, at the end of September, and the strong range of temperatures between day and night, constituted the real turning point for a qualitative evolution of the grapes. The harvest ended in ordinary times for Panzano in Chianti, harvesting the last Sangiovese in the middle of October.

**Vinification:** The grapes are selected directly in the vineyard, then, once they arrive in the cellar, we have a double sorting, bunches first and grape later.

The vinification takes place in raw concrete tanks filled by gravity: the grapes are gently placed in the tank, without using mechanical pumps that could damage the integrity of the grape. This step is essential to manage the "whole grape" winemaking, such as to affect the entire architectural design of the winery and the purchase of sorting machinery.

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.

20-month of aging in large Slavonian oak barrel.

Bottle aging follows for 36 months.

**Bottling:** 6 October 2020

**Serving temperature:** 16-18°C

**Number of bottles produced:**

1.217 bottles 0.75 lt - 209 magnum 1,5 lt - 85 Jeroboam 3 lt

**Tasting notes:** The Chianti Classico "Grand Selection" 2018 is the maximum expression of the Sangiovese from Panzano, a true expression of the terroir of our estate. The ruby red color is intense, deep and brilliant. On the nose the aromatic range is very varied but surprisingly clear and defined, passing from the floral varietal characteristics of wild violet to notes of wild berries and cherries in alcohol. Secondly, more complex and deeper notes emerge: tobacco leaf, undergrowth with a return of citrus and vanilla notes. The sip is taut, elegant, extremely balanced. A constantly evolving wine. The taste maintains the expectation induced by the bouquet, revealing a seductive and extremely refined tannic texture, silky and dry, one of a higher class. A constantly evolving wine, a definitely long-lasting temporal potential, with an almost saline final reference.

**Pairing:** Pumpkin flower flan with Norcia black truffle, Tagliatelle Pasta with black cabbage pesto, Chianina veal carpaccio, stuffed guinea fowl.

**Keeping** Up to 20 years or more

