

TENUTA CASENUOVE

IGT

2019



Category: Igt Toscana Rosso 2019

Soil: Plot selections characterized by evident outcrops of "Galestro", less fertile and extremely suited to quality viticulture.

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: 60% Sangiovese, 35% Merlot, 3% Cabernet Sauvignon, 2% Cabernet Franc

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

Climatic conditions for the vintage: The 2019 season was very balanced. After a fresh and delayed start, there were rains that allowed an excellent water reserve in the soils, but that did not create problems for fungal diseases.

Summer was also very regular, without excessive heat peaks and without harmful rainfall, optimal conditions for the recovery of the earliest terroirs.

The sunny weather with sporadic rains and the excellent temperature variations, allowed the magnificent ripening of the grapes in all the vines. An excellent vintage in terms of both quality and quantity of production.

The harvest ended in canonical times for Panzano in Chianti region, harvesting the last Sangiovese in the middle of October.

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 30 months.

Bottling: 9 Dicembre 2021

Serving temperature: 16-18°C

Number of bottles produced: 3.570 da 0,75 lt

Tasting notes: Intense ruby red color, this wine immediately shows its qualities: the black and red fruits rich bouquet, with an aroma of spices, mocha and mineral notes, great complexity. The dense and concentrated taste reveals fine tannins, ripe at the right point, a velvety wine at the first sip. Freshness in the finish and great persistence, great aging potential.

Pairing: Beef, roasts, stews, aged cheeses.

Keeping: 11/20 years

