

TENUTA CASENUOVE

CHIANTI CLASSICO

2018



Category: Chianti Classico DOCG 2018

Soil: Mix of limestone clays of marine origin (dating back to the Cretaceous-Oligocene era) with the presence of "Galestro" and sandstone coming from the disintegration of the "Macigno del chianti" rock.

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 90%, Merlot 5 %, Cabernet Sauvignon 5%.

Harvest time: Third week of September, first ten days of October

Climatic conditions 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.

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

Bottle aging follows for 18 months.

Bottling: 25-26-27 May 2020

Serving temperature: 16-18°C

Number of bottles produced: 45.608

Tasting notes: Intense ruby color with dark garnet nuances. On the nose ripe red and black fruit, cherry and blackberry, touches of spice and vanilla. The sip is surprisingly ready compared to past vintages, very smooth and pleasant in freshness, well-balanced acidity and good tannic structure. Dry finish, savory with a pleasant persistence.

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

Keeping: 5/7 years.

