

TENUTA CASENUOVE

CHIANTI CLASSICO

2019



Category: Chianti Classico DOCG 2019

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 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 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: 5-6-7 luglio 2021

Serving temperature: 16-18°C

Number of bottles produced: 59.000

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 pâté), medium-aged cheeses, roasts, game

Keeping: 5/7 years

