

TENUTA CASENUOVE

CHIANTI CLASSICO DOCG

2020



Category: Chianti Classico DOCG 2020

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%, Canaiolo 6%, Merlot 4 %.

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

Climatic conditions for the vintage: The 2020 vintage was fairly regular climatically, with no notable weather anomalies. Rather, it was made logistically complicated by the restrictions imposed due to the Lockdown to protect against the Codiv-19 epidemic, which greatly complicated normal wine management. Mild winter, vegetative recovery earlier than average due to the month of February dominated by high pressure and above-average temperatures for the relative period. A general drop in temperature was observed in the latter part of March, but without degenerating into risks of frost at bud break. A quiet spring phase with average and well-distributed rainfall was followed by a slightly subdued start to summer, characterized by mild temperatures that did not exceed 30 degrees until the end of July. The middle phase of the summer, on the other hand, saw a drastic reversal of the trend caused by the African anticyclone with heat waves with peaks over 38°C, lasting for more than 15 consecutive days, such as to stress the water requirements of the youngest plants. This situation accompanied us until the first stage of the ripening month, worrying us for the earliest cultivars, merlot in primis. The season continued in the climatic average, with the usual rains of the late September/early October period accompanying the completion of harvesting operations.

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 25 days. A vertical press is used for racking and pressing. 6-8 month of aging in a concrete tank and 45 hl large Slavonian oak barrel. 18 months bottle ageing.

Bottling: 30/06/2022

Serving temperature: 16-18°C

Number of bottles produced: 30.160 0.75 lt

Tasting notes: Chianti Classico 2020 in the glass appears bright ruby red in color, and the nose is dynamic and lively, expressing much of the typical character of Sangiovese, with its floral notes and hints of wild violet and fruit such as marasca cherry. The sip is dry, streamlined but tasty, the result of carefully managed winemaking and subsequent aging in large barrels. Pleasant boisee hints characterize the savory and fruity finish, very smooth and pleasant in freshness, acidity well calibrated in relation to the tannic structure.

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

Keeping: 5/7 years.

