

# TENUTA CASENUOVE

## GRAN SELEZIONE

### 2019



**Category:** Chianti Classico "Gran selezione" 2019

**Soil:** Mix of limestone clays of marine origin (dating back to the Cretaceous-Oligocene era) with the presence of "Galestro", of particular selections from the Sopratorre – Pozzo's vineyard.

**Varieties:** 100% Sangiovese

**Harvest time:** First week of October

**Climatic condition 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. 20-month of aging in large Slavonian oak barrel. Bottle aging follows for 36 months.

**Bottling:** 13 giugno 2021

**Serving temperature:** 16-18°C

**Number of bottles produced:**  
2.232 da 0,75lt; 311 magnum da 1,5 lt; 66 Jéroboam da 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, Pumpkin risotto with roe deer, Tagliolini with fresh truffle, Shoulder of lamb glazed with herbs, Pork shank braised in beer, Stuffed guinea fowl, Fiorentina steak.

**Keeping** Up to 10 years or more

