

TENUTA CASENUOVE

CHIANTI CLASSICO RISERVA

2018



Category: Chianti Classico Riserva 2018

Soil: Mix of limestone clays of marine origin (dating back to the Cretaceous-Oligocene era) with the presence of "Galestro".

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: 100% Sangiovese

Harvest time: Last days of September, first ten days of October

Climatic condition 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, large Slavonian oak barrel, new and old barriques. Bottle aging follows for 24 months.

Bottling: 28 May 2020

Serving temperature: 16-18°C

Number of bottles produced: 13.728 bottles 0.75 lt - 400 magnum 1,5 lt

Tasting notes: Riserva 2018 immediately shows a very high lineage Sangiovese, characterized by a very intense, deep and brilliant ruby red. At the nose, the aromatic range is rich and very multifaceted, passing from the floral varietal characteristics of violets to notes of ripe red and black fruits. In the mouth a note of morello cherry with a return of blueberry. The sip is full and enveloping, elegant and sinuous, very sexy... A great intensity that supports almost 15 degrees of alcohol with an excellent balance. The tannins are dense but surprisingly ready, elegant and silky. The acidity is that of the Sangiovese of the great vintages and it remains very present in the background to keep alive the memory of the wine on the palate.

Pairing: Chianina veal carpaccio, cheese fondue with crunchy puff pastry, rare Fiorentina steak, well-seasoned Parmesan cheeses.

Keeping: 10/15 years.

