

TENUTA CASENUOVE

CHIANTI CLASSICO RISERVA

2019



Category: Chianti Classico Riserva DOCG 2019

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: Second week of September, first ten days 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 first sorted in the vineyard, then upon their arrival at the winery there is a double sorting, of the bunches first and then of the berry. Vinification takes place in unglazed concrete tanks, filled by gravity gently accompanying the berries into the tank, without the use of mechanical pumps corrupting the integrity of the berry. This step is fundamental for us to manage the "intact berry" vinification, such that it conditions the entire design of the winery and the purchase of the grape receiving machinery, since it allows us to pilot with incredible precision the release and extraction of the coloring matter and polyphenolic structure, according to the maturity of our grapes. Once fermentation has started, pumping over and crushing are carried out throughout the entire period of maceration, which can be up to 25 days. Racking and pressing of the pomace take place with a vertical press. This is followed by a 12-month 'elevage' in 25 hl Slavonian oak casks and 500 lt tonneaux of first and second passage. 24-30 months bottle ageing.

Bottling: 8 september 2021

Serving temperature: 16-18°C

Number of bottles produced: 16.209 bottles 0.75lt, 401 magnum 1.5lt, 100 Jéroboam 3 lt

Tasting notes: The Chianti Classico Riserva 2019 is a wine with a deep ruby red color. The nose presents floral hints of violets and red and black fruits, raspberry and blackberry above all. Balsamic notes. Full in the mouth, but with a slender sip. The tannins are dense but soft, very ripe that make up a pleasant wine without being difficult to drink, also thanks to a pleasant acidity that supports the palate and keeps the retro-nasal aroma alive and persistent.

Pairing: Chianina beef carpaccio, cheese fondue with crispy puff pastry, rare Florentine steak, roasts, well-aged cheeses.

Keeping: 10/15 years.

