

# TENUTA CASENUOVE

## IGT

### 2020



**Category:** Igt Toscana Rosso 2020

**Soil:** Plot selections characterized by evident outcrops of "Galestro", less fertile and extremely suited to quality viticulture.

**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:** Merlot 90%, Cabernet Franc 8%, Cabernet Sauvignon 2%

**Harvest time:** Second decade 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 Covid-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 first. 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:** Grapes, sorted a first time in the vineyard, are harvested by hand respecting the integrity of the bunch. The grapes arrive at the winery, weighed and stored in a ventilated cold room overnight at 7 °C, then processed the following day to fill the vinification tanks with grapes all at the same temperature, this to have the gentlest fermentation possible. The grape receiving yard consists of a double sorting table, one for the bunch and one for the berry, where 6 people manually remove all impurities that should not become part of the fermentation. Vinification takes place in Unglazed, thermo-controlled concrete tanks. Once fermentation has begun, pumping over is carried out throughout the entire period in the tank, which can be up to 30 days, in addition to crushing in the middle phase of fermentation. Racking and pressing of the pomace is carried out by means of a vertical hydraulic press. This is followed by a 12-month 'elevation' in 500 lt tonneaux and first and second passage barriques. 18-24 months bottle ageing.

**Data d'imbottigliamento:**  
9 Dicembre 2021

**Temperatura di Servizio:** 16-18°C

**N°bottiglie prodotte:** 3.570 da 0.75Lt

**Tasting notes:** Intense ruby red color with purplish violet highlights, this wine reveals a pedigree of high lineage: the olfactory bouquet is rich with black and red fruits and menthol nuances. On the sip, mineral notes of graphite blend with aroma of noble spices and a well-calibrated woody touch. The sip is dense and concentrated and its tannins reveal a perfect search for phenolic maturity. The ripeness of the grapes at the right point, ideal for creating a velvety, powerful wine of remarkable intensity that captures from the first sip. Maturation in medium-small wood gives considerable persistence and vast aging potential.

**Pairing:** Game, wild boar, roasts, sauces and stews. Medium-high ripening cheeses.

**Keeping:** Up to 15 years or more

