

# TENUTA CASENUOVE

## CHIANTI CLASSICO DOCG

### 2021



**Category:** Chianti Classico DOCG 2021

**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:** 95% Sangiovese, 5% Canaiolo

**Harvest time:** Third week of September, first ten days of October.

**Climatic conditions for the vintage:** The 2021 vintage was affected by the late April frost that delayed the start of the growing season. On some vineyards, production was severely affected, while for most we had only a modest delay of two or three weeks due to re-emergence of damaged shoots. The second part of spring was thermally balanced but at the same time poorly rained, under these conditions of already evident water stress we arrived at the summer season. There was no rainfall throughout the summer, with the first rain occurring only on September 13. Because of these factors, the harvest began timidly in early September, interspersed with major pauses to wait for the return of the rains to give the grapes a chance to complete ripening to the best of their ability. The end date of the harvest was recorded as October 23, a late record for the winery's short history, but we brought the last sangiovese grapes to the winery at their best level of ripeness.

**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. 18 months bottle ageing

**Bottling:** 3-4-5 May 2023

**Serving temperature:** 16-18°C

**Number of bottles produced:** 42.045 bottles 0.75l – 300 magnum 1.5l – 72 Jéroboam 3l

**Tasting notes:** Bright ruby red in youth, takes on a garnet color with age; ethereal and floral, varietal and distinctive nose. Lean and upright body, characterized by fine, dense tannins that round out with time. Balanced and taut sip with good persistence, acidity and freshness.

**Pairing:** Typical local dishes, rare Florentine Steak, ribollita, medium-aged cheeses and roast game.

**Keeping:** 5/10 years.

