

# TENUTA CASENUOVE

## GRAN SELEZIONE

### 2021

**Category:** Chianti Classico Gran Selezione



**Terroiry-Terroir connection:** The grapes destined for the Gran Selezione are the result of careful plot selection, a true investigation, matured over more than 5 years to narrow the circle around two vineyards in particular, thanks to which we have been able to identify and distinguish this expression, the fruit of passionate work. In this label, a mix of factors condense and stratify: territorial, microclimatic and obviously human. In the years in which the best expression of these factors occurs, this bottle comes to life: the maximum expression of the principal cultivar of Chianti Classico, elaborated by the estate, in one of its best UGA of belonging: Panzano in Chianti. Identifying and distinguishing the character of this precious patch of land, the grape, managing to find the same timbre every year with similar but different nuances is the challenge we set ourselves every year in reaching and creating this label.

**Soil:** Plot selections characterized by evident outcrops of schistose "Galestro" strata that we find in the upper part of the "Sopratorre" vineyard and a very small strip of the "Pozzo" vineyard adjacent to it.

**Climate:** Predominantly Mediterranean, characterized by hot, dry summers, not too cold winters with most annual rainfall and sporadic snowfall (Average annual rainfall: 700/800 mm). In the specific vineyard, a more accentuated "Night/Day" excursion is recorded due to the particular position in the geographical-morphological context of the Casenuove valley.

**Varieties:** 100% Sangiovese, clones: F-9 on rootstock 420A and BBS11 on 110R.

**Harvest time:** Third week of September / second decade of October

**Climatic condition for the vintage:** The 2021 vintage was influenced by the late April frost which delayed the start of the vegetative season throughout the company's surface. We had vineyards where production was severely compromised, while for the majority of others there was only a modest delay of two or three weeks, due to the re-emission of damaged buds. The second part of spring was thermally balanced but at the same time poorly rainy and it is in a condition of marked water stress that we entered the summer season. The rains were desired throughout the summer, to reappear only on September 13th. For these factors, the harvest began timidly at the beginning of September, interspersed with important breaks to wait for the return of rain to allow the grapes to complete their maturation at best. The end date recorded on October 23rd is considered the late record for the company's short history, bringing the last Sangiovese into the cellar at their best level of ripeness.

**Vinification:** The grapes are selected directly in the vineyard, then upon arrival in the cellar, we have a double sorting, of the bunches first and then of the berries. Vinification takes place in raw concrete tanks, filled by gravity gently accompanying the berries into the tank, without the use of mechanical pumps that could compromise the integrity of the berry. Once fermentation has started, pumping over and punching down are carried out throughout the period of permanence in the tank, up to 30 days. A vertical press is used for racking and pressing. This is followed by a 12-month "elevage" period in large Slavonian oak barrels of 25 hl. roe deer, Tagliolini with fresh truffle, Glazed lamb shoulder with herbs, Braised pork shank with beer, Stuffed guinea fowl, Fiorentina steak.



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**Bottling Date:** 20 December 2023

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**Analytical data:** 14,5% Alcohol

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**Serving temperature:** 16-18°C

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**Number of bottles produced:**

2,900 bottles 0.75lt; 100 magnums 1,5lt; 29 Jeroboams 3lt.

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**Tasting notes:** Chianti Classico Gran Selezione 2021: the maximum expression of the character of Sangiovese di Panzano, declined by the stylistic hand of the estate. The color is deep and bright ruby red. The aromatic range that offers itself to the taster's nose is very varied but surprisingly clear and defined, ranging from the characteristic floral varietal of wild violet to notes of berries and cherry liqueur. Subsequently, more complex and deep notes emerge from spices to tobacco leaf, undergrowth with a return of a citrusy and vanilla note. The sip is tense, elegant, extremely balanced. The sensation it conveys is a continuous evolution, of always having something more to say and to grasp at each passage of the nostrils from the edges of the glass. The taste maintains the expectation induced by the bouquet, revealing a seductive and extremely refined tannic texture, silky and dry, of a distinctly superior class, of which the state of evolution evokes and refers to a longevity with a certainly long-term potential, with a final almost saline reminder. A spherical and clear wine.

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**Food pairing:** Zucchini flower flan with black truffle from Norcia, Pumpkin risotto with roe deer, Tagliolini with fresh truffle, Glazed lamb shoulder with herbs, Braised pork shank with beer, Stuffed guinea fowl, Fiorentina steak.

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**Aging potential:** 10 years and beyond.

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