

# TENUTA CASENUOVE

## CHIANTI CLASSICO RISERVA

### 2021



**Category:** Chianti Classico Riserva DOCG

**Soil:** A mix of calcareous clay of marine origin (dating back to the Cretaceous-Oligocene) with outcrops of polychrome schists, locally called "Galestro", and sandstones derived from the disintegration of the "Macigno del Chianti" complex.

**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).

**Varieties:** 100% Sangiovese

**Harvest time:** Third week of September / First 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 winery'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. 12-month "elevation" period in large Slavonian oak barrels of 25 hl.

**Bottling:** December 19-20, 2023

**Analytic data:** 14.5% alcohol

**Serving temperature:** 16-18°C

**Number of bottles produced:** 14.342 bottles 0.75l – 299 magnum 1.5l – 50 Jéroboam 3l

**Tasting notes:** Fine and less immediate bouquet compared to the "vintage" version. There are hints of red fruit and cherry liqueur. A more complex nuance emerges that recalls citrus, dried bitter orange peel, framed by a well-calibrated "boisé" touch due to aging in large wood. On the palate, the character of the amiably austere Sangiovese becomes imperious, fills the mouth and re-emerges what was promised in the olfactory phase, in addition to the well-fused acid backbone with a mature tannin, the citrus note becomes very clear and defined, on a more refined background of notes of red fruit and undergrowth. The sip is very persistent, savory and multifaceted. The tannin is very present and almost necessarily recalls the gastronomic pairing. An aromatic and taste profile with a very promising future to evaluate the evolution over the years, certainly elegant and of typical Panzanese style.

**Food pairing:** Typical local dishes, ribollita, medium-aged cheeses and roast game.

**Aging potential:** 8/10 years.

