

TENUTA CASENUOVE

IGT

2021



Category: Igt Toscana Rosso

Soil: Plots selected for their distinct outcrops of schistose "Galestro" strata, less fertile and extremely suitable for high-quality viticulture.

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: 83% Merlot, 17% Cabernet Franc

Harvest time: Second week of September (Merlot) / second decade of October (Cabernet).

Climatic conditions 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 5 hl Tonneaux, some batches in 1st/2nd passage barriques and large barrels.

Bottling date:
21 December 2024

Serving temperature: 16-18°C

Number of bottles produced: 6,803
bottles 0.75lt; 199 magnums 1,5lt; 45
Jeroboams 3 lt.

Analytical data: 14.5% Alcohol

Tasting notes: Intense purplish red color with violet reflections tending towards ruby, almost impenetrable, this wine immediately shows an intriguing pedigree: the olfactory bouquet is rich in black and red fruits, enriched with aromas of spices, mocha and mineral notes of graphite. The sip is dense and concentrated and its tannins reveal a search for perfect phenolic ripeness, ripe at the right point, ideal for creating a velvety wine from the very first sip, at the same time powerful and elegant. The aging in medium-small wood gives remarkable persistence and vast aging potential.

Pairing: Game, wild boar, elaborate sauces and large stews. Medium to high-aged cheeses, truffle-based dishes.

Keeping: 10-20 years.

