# TENUTA CASENUOVE
# ORGANIC CHIANTI CLASSICO DOCG 2022

**Category:** Organic Chianti Classico 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:** 95% Sangiovese, 5% Canaiolo

**Harvest time:** Second week of September / First decade of October

**Climatic conditions for the vintage:** The 2022 vintage significantly marked the Chianti scenario, occurring very close to another similar vintage (2017) in terms of extreme phenomena and measured values. During the growing season, only 245 mm of rainfall was recorded, distributed over rare events that were absolutely insufficient to guarantee the water balance necessary for the normal development of the production cycle. These strongly "limiting" conditions, combined with Shaariane temperatures, dictated by the long persistence of the African anticyclone starting from the second half of May, have made it necessary to adopt important restrictive measures and control of the productive potential. The adoption of vineyard management techniques typical of arid areas has become indispensable, together with modern solutions (kaolins and other biological strengtheners) to protect crops. A positive trend reversal was recorded at the end of August, with two intense rainy events that brought the vineyard back into balance near the harvest.

**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 concrete tanks and large Slavonian oak barrels of 25hl.

**Bottling:** from 31/04 to 5/05 2023

**Analytical data:** 14% Alcohol

**Serving temperature:** 16-18°C

**Number of bottles produced:** 65,932 bottles 0.75l – 366 magnums 1.5l

**Tasting notes:** Bright ruby red in youth, it takes on a garnet load over the years; ethereal and floral nose, varietal and characteristic.
Slim and vertical body, characterized by fine and dense tannins in youth that round off and soften over time. Balanced and tense sip with good persistence and salivation dictated by acidity and freshness.

**Food pairing:** Typical local dishes, chicken liver crostini, ribollita, medium-aged cheeses and roasted game.

**Aging potential:** 5 years.

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