

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2004

- Chianti Classico red Wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: 29 September – 15 October 2004
- Yield of wine: 1,5 kg
- Length of fermentation and maceration on the skins : 13 days
- Wood-ageing: 12 month in oak barrels and casks of 10; 7; 5; 3 and 2,25 hl
- bottled: 8/16 march 2006
- Production: n. 47.664 bottles of 75 cl = 357,48 hl
- Analysis: - Alcohol: 14,07%
 - Sugar: 0,20 g/Lt
 - Acidity: 5,47 g/Lt
 - Net extracts: 29,4 g/Lt
 - pH: 3,47
- First vintage of Chianti Classico in bottle 1981
- Suitable for drinking: 2006/2010