

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2006

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: 28 September – 10 October 2006
- Yield of wine: 1,3 kg
- Length of fermentation and maceration on the skins: 14 days
- Wood-ageing: 12 months in oak barrels and casks of 10; 7; 5; 3; and 2,25 hl
- Bottled: 20/27 March 2008
- Production: n. 41.336 bottles of 75 cl. = 310,02 hl.
- Analysis:
 - Alcohol: 14,43%
 - Sugar: 1,4 g/Lt
 - Acidity: 5,92 g/Lt
 - Net extracts: 29,8 g/Lt
 - pH: 3,37

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2008/2012