

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2007

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangioveto 95% - Canaiolo 5%
- Harvest: 20 September – 10 October 2007
- Yield of wine: 1,3 kg
- Length of fermentation and maceration on the skins: 14 days
- Wood-ageing: 12 month in oak barrels and casks of 10; 7; 5; 3; and 2,25 hl
- Bottled: 17/02/2009 - 25/02/2009
- Production: n. 45.884 bottles of 75 cl
- Analysis:
 - Alcohol: 14,40 %
 - Sugar: 3,00 g/Lt
 - Acidity: 5,72 g/Lt
 - Net extracts: 29,8 g/Lt
 - pH: 3,45

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2009/2014