

# FATTORIA SAN GIUSTO A RENTENNANO

## CHIANTI CLASSICO 2008

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangioveto 95% - Canaiolo 5%
- Harvest: 23/09/2008 - 06/10/2008
- 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: 16-23/02/2010
- Production: n. 42.860 bottles of 75 cl
- Analysis:
  - Alcohol: 14,44%
  - Sugar: 1,5 g/Lt
  - Acidity: 6,10 g/Lt
  - Net extracts: 29,5 g/Lt
  - pH: 3,34

First Vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2010/2015