

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2009

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 24th September 2009 to 08th October 2009
- Yield of wine: 1,5kg
- 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: 17/02/2011
- Production: n. 40.640 bottles of 75 cl
- Analysis:
 - Alcohol: 14,34%
 - Sugar: 1,6 g/Lt
 - Acidity: 5,5 g/Lt
 - Net extracts: 29,8 g/Lt
 - pH: 3,39

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2011/2016