

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2010

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 29/09 to 12/10/2010
- Yield of wine: kg 1,3
- 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: 22-23-28-29/01/2012 – 01/02/2012
- Production: n. 36.896 bottles of 75 cl
- Analysis:
 - Alcohol: 14,14 %
 - Sugar: 0,9g/Lt
 - Acidity: 5,76 g/Lt
 - Net extracts: 30,3 g/Lt
 - pH: 3,46

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2012/2017