

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2011

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 9th to 27th of September 2011
- Yield of wine: kg 1,1
- 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: from 18th to 22nd of February 2013
- Production: n. 35.832 bottles of 75 cl
- Analysis:
 - Alcohol: 14,96 %
 - Sugar: 1,63 g/Lt
 - Acidity: 5,76 g/Lt
 - Net extracts: 30,92 g/Lt
 - pH: 3,36

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2013/2018