

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2012

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 21th September to 10th of October 2012
- Yeld of wine: 1,3 kg
- 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: from 6th to 13rd of February 2014
- Production: n. 39.236 bottles of 75 cl
- Analysis:
 - Alcohol: 14,2%
 - Sugar: 1,8 g/Lt
 - Acidity: 6,20 g/Lt
 - Net extracts: 32 g/Lt
 - pH: 3,32

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2014/2019