

## **FATTORIA SAN GIUSTO A RENTENNANO**

### **CHIANTI CLASSICO 2013**

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 25<sup>th</sup> of September to 9<sup>th</sup> of October 2013
- Yield of wine: kg 1
- Length of fermentation and maceration on the skins: 12 days
- Wood-ageing: 11 month in oak barrels and casks of 10; 7; 5; 3; and 2,25 hl
- Bottled: from 5<sup>th</sup> to 12<sup>th</sup> of February 2015
- Production: n. 36.864 bottles of 75 cl
- Analysis:
  - Alcohol: 13,50%
  - Sugar: 1 g/Lt
  - Acidity: 6,03 g/Lt
  - Net extracts: 30,1 g/Lt
  - pH: 3,45

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2015/2020