

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO DOCG 2014

Organic Wine

A year marked by an exceptionally rainy summer; ripening, in spite of adverse climate conditions, developed evenly, albeit at a somewhat slower rate; relentless on-field care throughout the period, matched to favourable day-time temperatures and moderate humidity levels at harvest time, the latter allowing to carry out fruit selection in the most effective way possible, proved to be the winning factors in respect of the final outcome.

In short, a good quality Chianti Classico, fruity and relatively easy to drink.



TECHNICAL DETAILS

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 23rd to 30th of September and 9th of October 2014
- Yield for vine: 1 – 1,4 kg
- Length of fermentation and maceration on the skins: 13 days
- Wood-ageing: 11 months in oak barrels and casks of 100; 30; 5; 2,25 hl
- Bottled: from 9th to 12th and from 15th to 17th of February 2016
- Production: n. 46.096 bottles of 750 ml
- Analysis:
 - Alcohol: 13,28%
 - Sugar: 0,5 g/Lt
 - Acidity: 5,8 g/Lt
 - Net extracts: 29,3 g/Lt
 - pH: 3,49
- Yeast: native
- Sulphites level: less than 100 mg per Lt as required by organic laws.

First vintage: 1981

Suitable for drinking: 2016/2021

Serving temperature: 17°C

As the wine has been only lightly filtered some sediment may appear in the bottle.