

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2018

Organic

A fairly rainy spring season, more so during May and June.

Even temperatures (no peaks above the average were registered) gave way to a ripening of slightly late beginnings, though steadily protracted up to mid September.

Rather warm weather was experienced thereafter, with steep temperature excursions that favoured a fast rounding up of the fruit.

The climate pattern was similar to that of year 2016, to the point that harvesting was carried out at the same period of time in both cases.

The resulting wine proves nicely fresh and concentrated.

Thinning-out took place in two turns; approximately 40% of the initial spontaneous fruit load was discarded in total.

Production: 51.982 by 0.75 lit. bottles.

TECHNICAL DETAILS:

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 20th to 26th September 2018 and from 8th to 11th October 2018
- Yeld for vine: 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 13th to 19th February 2020 and from 12th to 17th March 2020
- Production: n. 51.982 bottles of 750 ml
- Analysis:
 - Alcohol: 14.5%
 - Sugar: <1g/Lt
 - Acidity: 5.35 g/Lt
 - Volatile Acidity: 0.50g/Lt
 - Net extracts: 30.3 g/Lt
 - pH: 3.48
 - sulphites level: less than 100 mg per liter as required by organic laws.

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2020/2025

As this wine has been only lightly filtered. Some sediments may appear in the bottle.