

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2019

Organic

A rainy spring time on the whole; very low temperatures during May, which then rose to above average levels in June. In July a heavy hail-storm partly damaged both the leaf coverage and the grapes, causing delay in respect of the normal seasonal phenolic development. A number of thinning out turns were necessary in an attempt to balance the leaf to fruit ratio in favour of a better ripening. Painstaking care in proper farming practices notwithstanding, we had to wait before harvesting for a longer time than is usual in this our southernmost end of Chianti area. Harvest in fact was carried out in the days from the 30th of September to the 15th of October, but under very favourable climate conditions, that enabled a right phenolic fruit maturity. Thinning out was effected in three turns; of the initial fruit load – reduces as it had already been by hail damage – around 35% was discarded.

TECHNICAL DETAILS:

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 30th September to 10th October 2019
- Yeld for vine: 1.2 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 3rd to 11th March 2021
- Expected production: n. 46.560 bottles of 750 ml – 300 bottles of 1500 ml
- Analysis:
 - Alcohol: 14%
 - Sugar: <1 g/Lt
 - Acidity: 5.67 g/Lt
 - Volatile Acidity: 0.47 g/Lt
 - Net extracts: 29 g/Lt
 - pH: 3.42
 - 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.