

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2020

Organic

Favourable weather trend during spring and summer time; rainfall within the average; the first half of August hot, but temperatures not adversely affecting the berries; a second heat-wave around mid September responsible for early harvesting in some of the vineyards.

Scattered but abundant rain followed, bringing about a decisive temperature drop; the latter proved instrumental in preserving – to the utmost degree of perfection – the healthiness of the fruit.

A vintage year of great quality.

TECHNICAL DETAILS:

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 15th september to 6th October 2020
- Yield for vine: 1,3 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 23rd to 31st March 2022
- Expected production: n. 51872 bottles of 750 ml – 400 bottles of 1500 ml
- Analysis:
 - Alcohol: 14,5%
 - Sugar: <1 g/Lt
 - Acidity: 5,73 g/Lt
 - Volatile Acidity: 0,56 g/Lt
 - Net extracts: 29,9 g/Lt
 - pH: 3,40
 - sulphites level: less than 100 mg per liter as required by organic laws.

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2021/2026

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