

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2021

Organic

Spring and summer time were somewhat on the dry side; during April and May temperatures were decidedly low; subsequently, up to mid August, they rose to levels above the seasonal average.

Grapes were harvested from the 2nd of September to the 15th of October.

A vintage of great concentration, intensely fruited.

TECHNICAL DETAILS:

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 22th September to 15th October 2021
- 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
- Bottle ageing: 6 months
- Bottled: 17th March 2023
- Expected production: n. 50.00 bottles of 750 ml – 450 bottles of 1500 ml
- Analysis:
 - Alcohol: 14,8 %
 - Sugar: <1 g/Lt
 - Acidity: 5,86 g/Lt
 - Volatile Acidity: 0,6 g/Lt
 - Net extracts: 28,7 g/Lt
 - pH: 3,34
 - sulphites level: less than 100 mg per liter as required by organic laws.

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2023/2028

Serving Temperature: 17°

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