

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2016

Organic

A rather cold spring and abundant rainfall up to mid June; good weather conditions thereafter, with no peaks of excessive heat; steep temperature excursions in September, with moisture availability persisting at appropriate quantities. Thinning out of the bunches carried out in two stages, both combining for a 30% total reduction of fruit load per vine. An even and gradual ripening of the grapes allowed for a wine of notable concentration finely balanced by the acidity level.

TECHNICAL DETAILS:

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 22nd of September to 6th of October 2016
- Yield for vine: 1 – 1,4 kg
- Length of fermentation and maceration on the skins: 12 days
- Wood-ageing: 10 months in oak barrels of 5 hl capacity and French barriques of 2,25 hl-
- Bottled: from 7th to 14th of March 2018
- Production: n. 47.588 bottles of 750 ml
- Analysis:
 - Alcohol: 14,50%
 - Sugar: 1,2 g/Lt
 - Acidity: 6,41 g/Lt
 - Volatile Acidity: 0,59 g/Lt
 - Net extracts: 30,3 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: 2018/2023

Serving temperature 17°

As this wine is only lightly filtered, some sediment may appear in the bottle