

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2017

Organic

Little rain during spring and summer; very high temperature for about ten days at the beginning of August.

Over 150 mm of rain from the 6th to the 15th of September were benefic in restoring adequate soil moisture and in rehydrating the grapes, which, henceforth, reverted to a more regular ripening course and eventually attained a satisfactory fenolic content.

Thinning out was effected in two stages, resulting in approx. 20% total reduction of fruit load per vine, with the aim of countering some unevenness in ripening.

Strict manual selection, both on-field while harvesting and at the processing plant on the conveyor trays, was needed, in order to get rid of berries damaged by excessive heat and sun exposure.

The ensuing wine attained a noteworthy concentration and a satisfactory acidity level.

TECHNICAL DETAILS:

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: from 26th to 30th of September 2017
- Yeld 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 30; 5; 2,25 hl
- Bottled: the 14th and the 15th March, and from 18th March to 21st March 2019
- Production: n. 41.000 bottles of 750 ml
- Analysis:
 - Alcohol: 14,50%
 - Sugar: < 1 g/Lt
 - Acidity: 5,89 g/Lt
 - Volatile Acidity: 0,51 g/Lt
 - Net extracts: 29,4 g/Lt
 - pH: 3,31
 - sulphites level: less than 100 mg per litre as required by organic laws.

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2019/2024

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