

FATTORIA SAN GIUSTO A RENTENNANO

CHIANTI CLASSICO 2023

Organic

In spring and early summer time, due to rainy weather conditions, wetting of the vegetation kept occurring rather frequently, causing fungus attacks on both leaves and bunches; more stable conditions were experienced thereafter.

At harvest time - from the 15th of September to 6th of October - sunny days and above average temperatures.

Final outcome: a vintage proved of medium concentration.

TECHNICAL DETAILS:

- Chianti Classico red wine D.O.C.G.
- Grapes: Sangiovese 95% - Canaiolo 5%
- Harvest: since 19th to 27th September 2023
- Yield for vine: 1,3 Kg
- Length of fermentation and maceration on the skins: 13 days
- Wood-ageing: 11 months in casks of 100 and 30 Hl and oak barrels of 5 and 2,25 Hl
- Bottle ageing: 6 months
- Bottled: from 27th February to 7th March 2025
- Expected production: n. 44.532 bottles of 750 ml – n. 350 bottles of 1500 ml
- Analysis:
 - Alcohol: 14%
 - Sugar: <1 g/Lt
 - Acidity: 5,38 g/Lt
 - Volatile Acidity: 0,57 g/Lt
 - Net extracts: 29,2 g/Lt
 - pH: 3,55
 - sulphites level: less than 100 mg per liter as required by organic laws.

First vintage of Chianti Classico in bottle: 1981

Suitable for drinking: 2025/2030

Serving Temperature: 17°

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