

FATTORIA SAN GIUSTO A RENTENNANO CHIANTI CLASSICO DOCG 2019



WINE INTRODUCTION

A rainy spring time on the whole; very low temperatures during May, which then rose to above average levels in June. In July a heavy hail-storm partly damaged both the leaf coverage and the grapes, causing delay in respect of the normal seasonal phenolic development. A number of thinning out turns were necessary in an attempt to balance the leaf to fruit ratio in favour of a better ripening. Painstaking care in proper farming practices notwithstanding, we had to wait before harvesting for a longer time than is usual in this our southernmost end of the Chianti area. Harvest in fact was carried out in the days from the 30th of September to the 15th of October, but under very favourable climate conditions, that enabled a right phenolic fruit maturity.

WINEMAKER VINTAGE DESCRIPTION

San Giusto a Rentennano Chianti Classico is a blend of 95% Sangiovese and 5% Canaiolo grapes, hand-picked when perfectly mature.

WINEMAKING NOTE

It is fermented in glazed concrete and stainless steel vats for about 14 days. The wine is raked several times during maturation in cask and 500 liters oak tonneaux for 10-12 months.

APPEARANCE, AROMA AND TASTING NOTE

Fresh, balanced and concentrated, it is a brilliant ruby red colour. The elegant nose is complex, combining red fruits, blackberry, leather and plum, alongside floral, balsamic and mineral tones. Tannins are soft and velvety, as is the overall texture. As the wine is unfiltered there may be some deposit.

WINE INFORMATION

Country:	Italy
Region:	Tuscany
Sub Region:	Gaiole in Chianti
Wine Type:	Red Wine
Producer:	Fattoria San Giusto a Rentennano
Wine Name:	Chianti Classico DOCG
Vintage:	2019
Principle Grape (%):	Sangiovese (95)
Secondary Grape (%):	Canaiolo (5)
Winemaker Name:	Luca Martini di Cigala
Organic Wine:	Yes
ABV (%):	14.00%
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE INFORMATION

Wine Advocate:	92 points
Vinous:	91+ points
James Suckling:	91 points