

DIEVOLE

DAL 1090



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CASANOVA

CHIANTI CLASSICO DOCG



2020

A Chianti Classico “as it used to be”, immediate, with a nice acidity, pleasant to drink. The Casanova terroir gives us a very modern Sangiovese with extremely traditional roots, which with its elegance and freshness becomes the narrator of a mostly sandstone soil.

GENERAL NOTES

Variety: 100% Sangiovese

Aging: 13 months

Alcohol content: 14%

Total acidity: 6,01 g/l

Recommended serving temperature: 18°C

AGRONOMIC DETAILS

Altitude: 400 m a.s.l.

Soil composition: Macigno del Chianti stone, loamysandy texture and sandstone

Training system: Guyot

Exposure: south-west / south-east

Age of the vines: 7 years

Harvest period: from the end of September

ENOLOGICAL DETAILS

Fermentation: for 14-15 days in 75hl raw cement vats at a maximum temperature of 28°C

Ageing: in 41Hl untoasted French oak barrels for about 13 months.

Refinement: in the bottle for at least 3 months.

TASTING NOTES

At sight it has a very bright ruby red colour. The classic aromas of the vine emerge on the nose, with notes of small red fruit such as cherries and morello cherries, alternating with spicy hints. The mouth is smooth and medium-bodied supported by a dense tannic texture with a savoury and velvety finish.