



FATTORIA "CASA SOLA"

CHIANTI CLASSICO

Via di Cortine 5 50021 Barberino V.E. FIRENZE ITALY
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CHIANTI CLASSICO DOCG 2007

Area of production: 26 hectares in ownership in the heart of the Chianti Classico hills at an altitude of 330m. a.s.l.

Training form: Cordon trained and Guyot. Plant density from 3500 to 6000.

Harvest by hand with a maximum production: 65 q.li/ha

Complete malolactic fermentation at controlled temperature in steel tanks- elevated in 20Hl. barrels for 18 months, refinement in bottles for min. 6 months.

A MODERN CHIANTI CLASSICO WHICH OFFERS THE TYPICAL AND INTENSE EMOTIONS OF ITS ' TERRITORY

CARATTERISTICHE

- Grapes Sangiovese 90%
 - Canaiolo 4%
 - Cabernet 4%
 - Merlot 2%

- Alcohol content: 14,50 %
- Total acidity: 5,0 g/l
- pH: 3,64
- Dry extract: 29,2 g/l

- Color: intense red ruby color

- Aroma: fine, intense scents of fresh red fruits and flowers

- Taste: full, balanced, with pleasant fresh notes

- Bottles produced: 50.000

- Serve at a temperature of 18 °C

A powerful wine, but at the same time presence of a remarkable smoothness. A great color intensity, a balanced acidity and a very interesting aromatic structure distinguish this wine. Ideal pairing with red meats, game and cheeses

*International wine challenge Silver Medal
3 Grappoli - Guida A.I.S. Bibenda 2010
87 pti Guida oro Vini Veronelli 2010*

