



FATTORIA "CASA SOLA"

CHIANTI CLASSICO

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CHIANTI CLASSICO DOCG 2006

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

CHARACTERISTICS

- Grapes: Sangiovese 90%
 - Canaiolo 4%
 - Cabernet 4%
 - Merlot 2%
- Alcohol content: 13,62 %
- Total acidity: 5,1 g/l
- PH: 3,44
- Dry extract: 26,3 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: 45.000
- Serve at a temperature of 18 °C

