



## FATTORIA "CASA SOLA"

CHIANTI CLASSICO

Via di Cortine 5 50021 Barberino V.E. FIRENZE ITALY

Tel. +39 055 8075028 - Fax +39 055 8059194 - Email - [casasola@chianticlassico.com](mailto:casasola@chianticlassico.com)

### CHIANTI CLASSICO RISERVA DOCG 2001

Area of production: selection of the best grapes within the 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 24 months,(partly in french barriques) refinement in bottles for min. 10 months.

**OBTAINED FROM THE VINIFICATION OF SELECTED GRAPES, THROUGH THE REFINEMENT IN OAK, THE CASA SOLA RISERVA BECOMES A BALANCED AND SEDUCING WINE**

#### CARACTERISTICS

- Grapes: Sangiovese 90%
  - Cabernet 7%
  - Merlot 3%
- Alcohol content: 13,50 %
- Total Acidity: 4,87 g/l
- PH: 3,48
- Dry extract: 31,96 g/l
- Color: deep ruby color with garnet tones
- Aroma: intense and persistent, clear and refined notes of jam together with essence of spices, liquorish and vanilla
- Taste: soft, warm with excellent structure, perfectly tannic, very persistent
- Bottles produced: 15.000
- Serve at a temperature of 18 °C

