



FATTORIA "CASA SOLA"

CHIANTI CLASSICO

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

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MONTARSICCIO IGT TOSCANA 2001

Area of production: Montarsiccio vineyard within the 1.6 hectares in ownership in the heart of the Chianti Classico hills at an altitude of 330m. a.s.l.

Training form: Cordon trained. Plant density from 4000

Harvest by hand with a maximum production: 50 q.li/ha

Complete malolactic fermentation at controlled temperature in steel tanks – elevated in french oak barriques for 24 months, refinement in bottles for min. 12 months

FROM THE MONTARSICCIO VINEYARD WE GET THIS ELEGANT AND HARMONIC WINE WITH AN INTERNATIONAL TASTE AND A TUSCAN HEART

CARACTERISTICS

- Grapes: Cabernet 60%
 - Merlot 30%
 - Sangiovese 10%
- Alcohol content: 13,50 %
- Total acidity: 4,69 g/l
- PH: 3,72
- Dry extract: 29,87 g/l
- Color: red ruby color with purple tones
- Aroma: a perfect blend of woody and primary wine aromas.
- Taste: full and elegant, of great balance. Powerful with delicate velvet tannins
- Bottles produced: 6.000
- Serve at a temperature of 18°C

