



## FATTORIA "CASA SOLA"

CHIANTI CLASSICO

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### VIN SANTO DEL CHIANTI CLASSICO DOC 1997

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

Training form: Cordon trained. Plant density 3500

Slightly late harvest, the grapes are then hung to dry for a period which lasts until January.

Fermentation and aging in durmast kegs. (5 years)

Refinement in bottle for min. 6 months.

**WITH ITS FULL AND WARM AROMA THE VIN SANTO HAS ALWAYS BEEN  
CONSIDERED THE WINE OF FRIENDSHIP AND HOSPITALITY**

### CHARACTERISTICS

- Grapes: Malvasia 60%
  - Trebbiano 40%
- Alcohol content: 17 %
- Sugar: 80,6 g/l
- Total acidity: 6,5 g/l
- PH: 3,07
- Dry extract: 112 g/l
- Color: golden yellow
- Aroma: intense and complex, ethereal with fruit scents
- Taste: fleshy, moderate acidity, with notes of honey and sugar cane
- Bottles produced: 5.000
- Serve at room temperature or slightly chilled

