

CHIANTI CLASSICO 2011

DOCG "CASA SOLA"



Our Casa Sola Chianti Classico has always been the wine that represents the intensity and freshness of our territory. To the severe elegance of the Sangiovese we have decided to combine a small percentage of Canaiolo, Cabernet Sauvignon and Merlot to increment the complexity of the wine without losing its territorial identity.

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



Production Area Chianti Classico Docg – Barberino Val D'Elsa (FI)

Grapes Sangiovese 90% Canaiolo 4% Cabernet & Merlot 6%

Vinification Soft pressing, Fermentation at controlled temperature in stainless steel. Complete malolactic

Ageing and Refinement 12 months in wood, the wine is then refined for min 6 months in bottle.

Serving Suggestions T. 18° C. Open 30 min in advance. Ideally pair with strong first dishes, red meat, roasts, game and mature cheese.

Features Ruby-red color, delicate but powerful wine.

Bottle Lt. 0,75; 0,375

Alcohol by Volume Vol. 14%

Acidity – pH 5,1 g/l – 3,73

Dry Extract 31,0 g/l

Notes min duration 4-5 years