

CASA SOLA

CHIANTI CLASSICO 2010 D.O.C.G.



Gran Selezione

Enriched by a long refinement first in wood and then in the bottle prima in legno e poi in bottiglia the CASA SOLA Gran Selezione enhances the elegant aspect of the Sangiovese.



Area of Production: Chianti Classico Dcog Casa Sola – Barberino Val d’Elsa (FI)
Grapes : Sangiovese

Harvest October 11 2010. Hand Picked with scrupulous selection of the grapes,
Vinification 100% destemming. Soft presson,, fermentation at controlled temperature in stainless steel casks for a total of 21 days (no yeast added). Daily remontage plus a total of four delestages.

Malolactic fermentation: completed, in stainless steel vats at 22°C during five weeks. Biweekly remixage.

Aging 30 months in tonneaux plus min 6 months of refinement in bottle

Serving: 18°C; Uncork at least one hour before serving. Traditionally paired with wild game, barbequed meats, roasts and well seasoned cheeses.

Caratteristiche: Intense Ruby red color with slight garnet tones, ripe red fruit aromas, in pleasant evolution and light notes of spices, well balanced with robust tannins but not aggressive.

Bottle: Bordolese lt 0,75; 1,50

Alcohol content: Vol. 14,0 %

Acidity – pH 5,10 g/l – 3,70

Dry extract : 31,5 g/l

Notes- long finish and long ageing potential.