

CHIANTI CLASSICO 2009

RISERVA DOCG "CASA SOLA"

From our best vintages we select our finest Sangiovese and we select it for our Riserva. Through a rigorous attention during the various wine making and refining phases we strive to enhance its characteristics by adding to the primary fruit, complexity and roundness.

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



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

Grapes Sangiovese 90%, Cabernet & Merlot 10%

Vinification The grapes are carefully selected, soft pressed, fermented at controlled temperature in stainless steel. Complete malolactic

Ageing and Refinement 18 months in wood 20 hl and barriques, the wine is then refined for min 8-10 months in bottle.

Serving Suggestions T. 18° C. Uncork at least one hour before consumption Traditionally combined with game dishes, grilled meats, stews and mature cheese.

Features Deep ruby red color with light garnet hues, notes of evolving ripe fruit, slightly spicy with balanced tannins: robust but not aggressive.

Bottle Lt. 0,75; 1,50

Alcohol by Volume Vol. 14,5%

Acidity 4,94 g/l – pH 3,80

Dry Extract 31,5g/l

Notes great aging capacity