

MONTARSICCIO 2008

IGT TOSCANA "CASA SOLA"



It is certainly no surprise that the grape varieties found throughout the world found in Casa Sola their excellent expression. Since 1987 in Casa Sola the Cabernet and Merlot – varieties which are well known and appreciated throughout the world for the powerful and soft tannins which are present in their fruits- combined with the Sangiovese give life our *Montarsiccio*. It is a widely appreciated “Supertuscan” with deep aromas and a velvety structure.

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



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

Grapes Cabernet 60% Merlot 30% Sangiovese 10%

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

Ageing and Refinement 24 months in barriques, the wine is then refined for min 12 months in bottle.

Serving Suggestions 20 ° C, Open the bottle at least 60 minutes before serving; Perfect with red meat, roasts, game and mature cheese.

Features Ruby red, intense bouquet, full bodied, strong, smooth and balanced.

Bottle Lt. 0,75; 1,50; 3,0

Alcohol by Volume Vol. 14,5 %

Acidity – pH 5,40 g/l – 3,70

Dry Extract 32 g/l

Notes great aging capacity