



FATTORIA "CASA SOLA"

CHIANTI CLASSICO

Via di Cortine 5 50021 Barberino V.E. FIRENZE ITALY

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CHIANTI CLASSICO RISERVA DOCG 2001

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

Training form: Cordon trained, and Guyot. Plant density from 3500 to 6000

Harvest by hand with a maximum production: 65 q.li/ha

Complete malolactic fermentation at controlled temperature in steel tanks – elevated in 20Hl. barrels for 24 months,(partly in french barriques) refinement in bottles for min. 10 months.

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

CARACTERISTICS

- Grapes:Sangiovese 90%
 - Cabernet 7%
 - Merlot 3%
- Alcohol content: 13,50 %
- Total Acidity: 4,87 g/l
- PH: 3,48
- Dry extract: 31,96 g/l
- Color: deep ruby color with garnet tones
- Aroma: intense and persistent, clear and refined notes of jam together with essence of spices, liquorish and vanilla
- Taste: soft, warm with excellent structure, perfectly tannic, very persistent
- Bottles produced: 15.000
- Serve at a temperature of 18 °C

