



## FATTORIA "CASA SOLA"

CHIANTI CLASSICO

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

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### MONTARSICCIO IGT TOSCANA 2001

Area of production: Montarsiccio vineyard within the 1.6 hectares in ownership in the heart of the Chianti Classico hills at an altitude of 330m. a.s.l.

Training form: Cordon trained. Plant density from 4000

Harvest by hand with a maximum production: 50 q.li/ha

Complete malolactic fermentation at controlled temperature in steel tanks – elevated in french oak barriques for 24 months, refinement in bottles for min. 12 months

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

#### CARACTERISTICS

- Grapes: Cabernet 60%
  - Merlot 30%
  - Sangiovese 10%
- Alcohol content: 13,50 %
- Total acidity: 4,69 g/l
- PH: 3,72
- Dry extract: 29,87 g/l
- Color: red ruby color with purple tones
- Aroma: a perfect blend of woody and primary wine aromas.
- Taste: full and elegant, of great balance. Powerful with delicate velvet tannins
- Bottles produced: 6.000
- Serve at a temperature of 18°C

