



CASASILIA 2016

Chianti Classico Gran Selezione DOCG - ORGANIC WINE

Grapes:	100% Sangiovese
Planting year of vineyard:	1992, 1993, 1996, 1997
Density of vines:	6500 - 7500 vines per hectare
Yield per surface:	500 - 550 g/m ²
Harvest:	Manual harvest, September & early October 2016
Total Production:	9'000 bottles
Alcohol:	14.4% Vol.
Total acidity:	5.8 g/l
PH:	3.53
Dry Extract:	29.7 g/l

Vinification:

Fermentation in stainless steel, maceration 22 days.

Aged in new and used barriques.

Bottled in January 2019