



## CHIANTI CLASSICO 2006

*2006 was a year characterized by a good supply of spring rains. The high temperatures registered at the beginning of the summer were succeeded in August by frequent rains and low temperatures in respect to average levels. In the second half of August the temperature raised again and the sunny days helped the grapes to reach a good sugar level. Harvesting began during the first week of October and the thermal variations between day and night (13-15°C) were favourable and assured the safeguarding and maintenance of the aromatic components of the grapes, creating the conditions to obtain wines with a good structure and full of primary aromas. The fermentation lasted for 18 days, with daily pumping over. The wine refined in 30 and 50 hl wood casks for a period of 10 months and it was bottled in June 2008. We produced 66.000 bottles.*

**Colour:** Brilliant ruby-red.  
**Fragrance:** Fruity, intense.  
**Taste:** Full harmonious with soft tannins.  
**Blending:** Sangiovese 90% Canaiolo 10%  
**Alcohol:** 13.00%  
**Volatile acidity:** 0.55 gr/l  
**Total acidity:** 5,51 gr/l



# C A S T E L L O D E L L A P A N E R E T T A

## Chianti Classico

<b>1996</b>	Wine Spectator	84 punti
<b>1997</b>	Guida Veronelli Oro 2000	88 punti
<b>1998</b>	International Wine Challenge 2001 The Wine Advocate	Seal of Approval 88 punti
<b>1999</b>	The Wine Advocate Guida Veronelli Oro 2002	88 punti 87 punti
<b>2000</b>	Wine Spectator	86 punti
<b>2001</b>	Wine Spectator Guida Veronelli Oro 2004	85 punti 86 punti
<b>2002</b>	Guida Veronelli Oro 2005	85 punti
<b>2003</b>	Guida Veronelli Oro 2006 International Wine Cellar	88 punti 88 punti
<b>2004</b>	Wine Spectator Decanter Magazine 2006 Guida Veronelli Oro 2007 Falstaff	84 punti **** 85 punti 88 punti
<b>2005</b>	Wine Spectator	84 punti
<b>2006</b>	Wine Spectator	86 punti