



# CAVALLI

TENUTA  
DEGLI DEI

## VINTAGE REPORT 2006

Nearly perfect year-round weather contributed to the grapes' good phenolic ripeness and a balanced growth of the vines.

The rainfall during the first four months of the year, which continued in July, led to an excellent grape production while, thanks to a very mild spring season followed by hot weather in July and a well-balanced August, the perfect level of ripeness was reached.

During September, due to the daily average temperature above 21C , a great concentration of anthocyanins and polyphenols and a unique aroma complexity were achieved .

<b>Total production</b>	23.880 BOTTLES
<b>Release date</b>	MARCH/APRIL 2009
<b>Alcohol degree</b>	13,5%
<b>Total acidity</b>	5,9 g/l
<b>Ph</b>	3,5
<b>Dry extract</b>	31,52 g/l
<b>Total polyphenol content</b>	3.047 mg/l