

PERGLIAMICI 2012

IGT TOSCANA ROSSO



Born to be a wine to be “drunk”, fresh and fruity, our Pergliamici intends to follow the history of the chianti classico to reproduce within a modern view the flavours and sensations of the past. A simple and rigorous wine genuine and pleasant: Pergliamici-For Friends.

A FULL COURSE MEAL WINE WHICH TRACES THE CHIANTI TRADITION BACK TO ITS' TRADITIONAL FORMULA.



Production Area Chianti Classico Area – Barberino Val D'Elsa (FI)

Grapes Sangiovese 85% Canaiolo 9% Malvasia 3% Trebbiano 3%

Vinification Soft pressing, Fermentation at controlled temperature in stainless steel. Complete malolactic

Ageing and Refinement in stainless steel tanks; refinement in Bottle.

Serving Suggestions T. 16-18°C. The perfect accompaniment for any meal, it goes very well with cured meats, cheese and antipasti.

Features Colour: Red ruby. Intense and persistent aroma of red berries.

Bottle Lt. 0,75 ; 0,375

Alcohol by Volume Vol. 13,5 %

Acidity – pH 5,25 g/l – 3,60

Dry Extract 29,5 g/l

Notes: To be consumed young