



FATTORIA "CASA SOLA"

CHIANTI CLASSICO

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

Tel. +39 055 8075028 - Fax +39 055 8059194 - Email - casasola@chianticlassico.com

PERGLIAMICI IGT TOSCANA 2006

Area of production: 26 hectares in ownership in the heart of the Chianti Classico at an altitude of 330m. a.s.l.

Training form: Cordon trained and Guyot Plant density from 3500 to 6000

Harvest by hand with a maximum production: 70 q.li/ha

Fermentation at controlled temperature in steel tanks – elevated in cement vats, refined in bottle for min.3 months.

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

CARACTERISTICS

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

- Alcohol content: 13,50 %
- Total acidity: 5,12 g/l
- PH: 3,51
- Dry extract: 28,19 g/l

- Color: red ruby color

- Aroma: bouquet of little fruits,
with fresh fruit scents

- Taste: soft, with pleasant
freshness

- Bottles produced: 10.000

- Serve at 18 °C

