



FATTORIA "CASA SOLA"

CHIANTI CLASSICO

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PERGLIAMICI IGT TOSCANA 2005

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: 13,40 %
- Total acidity: 4,73 g/l
- PH: 3,51
- Dry extract: 26,07 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

