

PIEGAIA ROSATO

I.G.T. COLLI DELLA TOSCANA CENTRALE 2017



TASTING NOTES

The soft pressing of Canaiolo grapes picked from young vineyards and the more scented clones is the basis for this modern style wine which revolves on the liveliness of colour, on springy and joyful scents and on the freshness of taste.

FOOD PAIRING

Great with cured ham, fish, poultry dishes and vegetarian fare.

PRODUCED BOTTLES

4.131



<i>Location</i>	Greve in Chianti
<i>Owners</i>	Counts Capponi since 1524
<i>Farming</i>	Organic
<i>Total size of estate</i>	200 hectares with 27 hectares in vineyard
<i>Altitude</i>	280 m
<i>Soil</i>	Loam; deeper soils with a higher presence of sand and clay in the lower slopes towards the Greve River and shallower, silty and rocky soils, in particular "galestro", on the higher grounds.
<i>Vineyard</i>	San Piero al Pino
<i>Composition</i>	100% Canaiolo
<i>Planted date</i>	1967
<i>No. plants per hectare</i>	4.000 - 6.000
<i>Cultivation system</i>	Guyot
<i>No. treatments per year</i>	6 - 9
<i>Quintals of grapes per hectare</i>	70
<i>Produced wine per quintal</i>	60%
<i>Harvest</i>	Manual, beginning of September
<i>Fermentation</i>	30 hl stainless steel tanks
<i>Days of alcoholic fermentation</i>	8
<i>Max. temperature in fermentation</i>	20°
<i>Rackings between containers</i>	2 - 4
<i>Filtration type</i>	0.45 micron
<i>Sugar percentage at harvest</i>	23 brix
<i>Total acidity in bottle</i>	8.40 gr/l
<i>Total content of sulfur dioxide</i>	76 mg/l
<i>Total content of free sulfur dioxide</i>	22 mg/l
<i>Alcoholic percentage</i>	13.44%
<i>Ph</i>	2.92
<i>Bottle type and size</i>	Bordolese standard, white (400 gr.) 75 cl
<i>Cork size</i>	44 x 24
<i>No. bottles per case</i>	6 / 12
<i>May be stored for up to</i>	10 years

Villa Calcinaia - Via Citille 84 - Greve in Chianti (FI) - www.villacalcinaia.it

