

Fattoria di CALAPPIANO

Calappiano / Chianti DOCG Riserva

Grapes 80% Sangiovese, 20% vines allowed by the specifications

Production area Chianti DOCG

Altitude 100 m a.s.l.

Type of soil Hill soil, loose and deep, rich in marine fossils and rock fragments. Marl and sandstone, comprising clay and sand schists, rich in limestone.

Alcohol 13 % vol.

Fermentation Alcoholic fermentation for 10-12 days at a temperature of 20-24°C, followed by maceration for 10 days at 28-29°C in steel, using Delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation.

Aging Partly in steel with micro-oxygenation and partly in wood for 12 months.

Tasting notes Ruby red colour. The bouquet is of ripe red berries and spices, humus and eucalyptus. To the palate it is full and warm, full-bodied and with a fine tannin. It ends on spicy, berry notes.

Food pairings Red meats, fiorentina steak, aged cheeses, veal roasts, game, truffle dishes.



0,75 l



Oaked