

Fattoria di **CALAPPIANO**

Calappiano / Toscana IGT Sangiovese

Grapes 100% Sangiovese

Production area Tuscany

Altitude 50-150 m a.s.l.

Type of soil Hill soil, loose and deep, rich in marine fossils and rock fragments. Marl and sandstone soil, comprising clay and sand schists, rich in limestone. Deep soil facing East and South-east.

Alcohol 13 % vol.

Fermentation Alcoholic fermentation for 12-15 days at a temperature of 20-24°C, followed by maceration for 10 days at 27-28°C in steel, using Delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation.

Aging Ageing on fine lees with micro-oxygenation for about 6 months.

Tasting notes Ruby red colour. The bouquet is vinous and fermentative. To the palate it is streamlined and agile, snappy, soft and fruity.

Food pairings Red meats, roasts, cold cuts and cheeses, meat tartare and carpaccio.



0,75 l