

Fattoria di CALAPPIANO

Collegonzi Rosé / Toscana IGT

Grapes 100% Sangiovese

Production area Tuscany, Vinci

Altitude 50-100 meters a.s.l.

Type of soil Hilly, loose and deep soil, rich in marine fossils. Soil is mainly sandy with clayey schists, of marly-arenaceous origin.

Alcohol 12.5 % vol.

Fermentation The grapes are harvested during the coolest hours of the day, destemmed, and processed with a light maceration in the press. The young must is stabilized and clarified by natural cold settling, after which it is decanted and vinified at controlled temperature with particular attention to oxidation. Fermentation takes place at a controlled temperature of 14-18°C with selected yeasts. At the end of the fermentation, it is decanted and sulphurized.

Aging In steel tanks with batonnage on fine lees for about 6 months.

Tasting notes Delicate antique pink color. On the nose it seduces with the floral fragrance of roses and gentle fruit, wild strawberry, citron, tangerine and pomegranate. On the palate it is fresh and tasty, lively and dynamic. Fruity and slightly spicy notes can be perceived among an elegant iodine minerality and an intense and persistent finish of fruit and flowers.

Food pairings Fish appetizers, mullet, swordfish in guazzetto, cacciucco alla Livornese.



0,75 l



Awarded