

# *Fattoria di* **CALAPPIANO**

## **Collegonzi Ciliegiole / Toscana IGT**

**Grapes** 100% Ciliegiole

**Production area** Tuscany, Vinci

**Altitude** about 150 m a.s.l.

**Type of soil** Hilly, loose and deep soil, rich in marine fossils. Marly arenaceous soil, consisting of clayey and sandy schists, rich in limestone. Deep soil with vineyards facing north-west.

**Alcohol** 13.5 % vol.

**Fermentation** It is fermented for 15 days at a controlled temperature and then macerated for 20 days at 28°C. After racking, the wine is decanted 2 times and the malolactic fermentation is carried out. After decantation and sulphurization, the wine is aged in steel tanks with its fine lees and with micro-oxygenation.

**Aging** It is aged in steel tanks for 6 months and 3 months in the bottle.

**Tasting notes** Made from 100% Ciliegiole grapes. Clear and lively ruby color. On the nose, it speaks of red flowers, sweet spices, cassis, and cherry. On the palate, it has great freshness, a snappy and crispy sip, delicate tannin, and hints of fruit, tobacco, and light cocoa in the pleasant and long finish.

**Food pairings** Red meat, roast beef, and meat sauce.



0,75 l



Awarded