

Fattoria di CALAPPIANO

Collegonzi / Toscana IGT Sangiovese

Grapes 100% Sangiovese

Production area Toscana Igt, Vinci, Florence

Altitude 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 south-east.

Alcohol 15 % vol.

Fermentation Alcoholic fermentation for 15 days at a temperature of 20-26°C using Delestage and racking techniques, followed by maceration in steel for 30 days at 28-29°C. After run-off it is racked twice, followed by malolactic fermentation in wood. After racking and sulphurisation, it is then aged.

Aging It ages for 14 months in large French oak barrels and finishes 12 months in the bottle.

Tasting notes It is a bright, clear red in colour. To the nose, it opens with an elegant bouquet of crisp red berries, fine spices, a slightly smoky sensation and floral notes. To the palate it is rich and agile, fresh, juicy and savoury, with long-lasting notes of spices, red berries and smoke.

Food pairings Red meats, game, roasts, meat ragout.



0,75 l



Oaked



Awarded
