

Fattoria di CALAPPIANO

Lungarno / Toscana Igt Rosso / Cabernet Sauvignon-Merlot-Colorino

Grapes 60% Cabernet Sauvignon, 30% Merlot, 10% Colorino

Production area Toscana Igt, Vinci, Florence

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 15 % vol.

Fermentation Alcoholic fermentation for 10-12 days at a temperature of 20-25°C, followed by maceration for 30 days at 28-29°C in steel, using delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation.

Aging It matures for 12-14 months in French oak barriques, medium bousinage, approximately 50% new wood. Finishes 12 months in the bottle.

Tasting notes Deep red. To the nose it releases notes of sweet fruit, spices, grass, pansies, black cherries and Mediterranean scrub vegetation. It is elegant and structured on the palate. It closes on fruit, spices and balsamic notes.

Food pairings Red meats; braised meats, stewed boar, cold cuts and cheeses.



0,75 l



Oaked



Awarded