

Fattoria di CALAPPIANO

Vinciano / Chianti DOCG

Grapes 80% Sangiovese, 20% vines allowed by the specifications

Production area Chianti DOCG, 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.

Alcohol 14.5 % vol.

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

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

Tasting notes It is the Fattoria's basic Chianti version. Bright red in colour, fresh, easy to drink with a fruity aroma and primary notes of Sangiovese, clear and dynamic, with notes of rose and cherry. The palate is gifted crisp, fruity sensations with a marked freshness.

Food pairings Red meats; burgers, cold cuts, vegetable flans and cheeses, meat tartare and carpaccio.



0,75 l



Awarded