Fattoria di
CALAPPIANO

Calappiano / Chianti DOCG

Grapes 70% Sangiovese, vines allowed by the specifications

Production area Chianti DOCG

Altitude 50-150 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. Alternated with vineyards located in areas with a higher clay content and an alkaline pH.

Alcohol 13 % vol.

Fermentation Alcoholic fermentation for 10-12 days at a temperature of 20-24°C, followed by maceration for 15 days at 27-28°C in steel, using Delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation.

Aging Ageing in steel vats with micro-oxygenation on fine lees for about 6 months.

Tasting notes Clear ruby red colour. The bouquet is of red berries, cherries and plums, with sensations of spiciness and roasted coffee. To the palate it is juicy and snappy, fresh and sapid with a pleasant final fruity, balsamic end note.

Food pairings White meats, roasted pork, roasts, meat ravioli.

0,75 l

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