

Fattoria di CALAPPIANO

Calappiano / Toscana IGT Chardonnay

Grapes 100% Chardonnay

Production area Tuscany

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 soil, comprising clay and sand schists, rich in limestone. Deep soil facing East and North-east.

Alcohol 12.5 % vol.

Fermentation Vinification without skins, with special attention paid to oxidation and the clarifying of the must. The grapes are destemmed and pressed with a pneumatic press, saturating the entire process with inert gases. Fermentation occurs at a controlled temperature of 14-18°C with selected yeast for approximately 15 days.

Aging In steel with batonnage on fine lees.

Tasting notes Pale yellow colour. The bouquet is of white flowers, pineapple and light citrus and aromatic notes. To the palate, it is fresh, sapid, full-bodied with fruity, slightly almondy end notes.

Food pairings White meats, vegetables, fresh cheeses, rustic tarts, fish soups, seafood pasta.



0,75 l