

Fattoria di **CALAPPIANO**

Collegonzi Ciliegiole / Toscana IGT

Grapes 100% Ciliegiole

Production area Tuscany, Vinci

Altitude about 150 m a.s.l.

Type of soil Hilly, loose and deep soil, rich in marine fossils. Marly arenaceous soil, consisting of clayey and sandy schists, rich in limestone. Deep soil with vineyards facing north-west.

Alcohol 13.5 % vol.

Fermentation It is fermented for 15 days at a controlled temperature and then macerated for 20 days at 28°C. After racking, the wine is decanted 2 times and the malolactic fermentation is carried out. After decantation and sulphurization, the wine is aged in steel tanks with its fine lees and with micro-oxygenation.

Aging It is aged in steel tanks for 6 months and 3 months in the bottle.

Tasting notes Made from 100% Ciliegiole grapes. Clear and lively ruby color. On the nose, it speaks of red flowers, sweet spices, cassia, and cherry. On the palate, it has great freshness, a snappy and crispy sip, delicate tannin, and hints of fruit, tobacco, and light cocoa in the pleasant and long finish.

Food pairings Red meat, roast beef, and meat sauce.



0,75 l



Awarded