

# *Fattoria di* **CALAPPIANO**

## **Collegonzi Pugnitello / Toscana IGT**

**Grapes** 100% Pugnitello

**Production area** Toscana IGT, Vinci, Florence

**Altitude** approximately 150 m a.s.l.

**Type of soil** Hilly, loose, deep soil, rich in marine fossils and skeletal content. Marl-sandy soil consisting of sandy schists and rich in limestone. Deep soil with East-West exposure.

**Alcohol** 13 % vol.

**Fermentation** Alcoholic fermentation for 15 days at a temperature of 20-26°C using pumping over and delestage techniques, followed by maceration for 15 days at 27-28°C in steel. After racking, it is decanted twice, then malolactic fermentation is carried out in steel. After decanting and adding sulfites, the refinement process begins.

**Aging** Refinement in steel with micro-oxygenation for about 6 months and resting on fine lees.

**Tasting notes** Ruby red in color. On the nose, the aroma distinctly presents notes of violet and sweet spices, complemented by undertones of underbrush and balsamic herbs. On the palate, it boasts a graceful and sophisticated structure, underscored by vibrant and refreshing tannins.

**Food pairings** Red meats, cold cuts, aged cheeses



0,75 l



Awarded