

# Fattoria di CALAPPIANO

## Vinciano / Chianti DOCG Riserva

**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, rich in limestone.

**Alcohol** 15 % vol.

**Fermentation** Alcoholic fermentation for 10-12 days at a temperature of 20-24°C, followed by maceration for 15 days at 28-29°C in steel, using delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation.

**Aging** In French oak tonneau wine barrels for 12-14 months, medium bousinage, about 35% new wood. Finishes 12 months in the bottle.

**Tasting notes** Dark red in color with a fruity, earthy nose, with notes of wild berries, ripe fruit, humus and a slight hints of grass and pepper. With its dense texture and slightly spicy note, it also has a sweet initial blast and a juicy, rhythmic body. It closes on fruit, spices and wild berries.

**Food pairings** Red meats; braised meat, stewed boar, cold cuts and aged cheeses.



0,75 l



Oaked



Awarded