



VINDEPENDENTS

Calappiano

Calappiano Chianti DOCG 2017

COUNTRY OF PRODUCTION	Italy
REGION OF PRODUCTION	Tuscany
APPELLATION	DOCG
WINE STYLE	Still Red
ABV %	13%
RESIDUAL SUGAR (g/l)	1.5 g/l
CLOSURE	Natural Cork
VEGAN	No
VEGETARIAN	No
ORGANIC	No
BIODYNAMIC	No
LOW SULPHUR	No

The Estate

With a fascinating history dating back to Medici Florence in the 1500s, the Fattoria di Calappiano as we know it today is made up of 200 hectares of vines planted along side the olive groves and woodlands that make up this beautiful natural heritage site.

Owned by the Sensi Family, the Calappiano estate and its team proudly respect the history and tradition of its past, while also embracing the modern innovations that have helped bring its wine onto the international market.

Winemaking

Grapes are harvested between the end of September and the middle of October. Alcoholic fermentation takes place in stainless-steel tanks for a period of 10-12 days and at controlled temperatures of 26-28 °C . Once fermentation is finished, the wine is aged in tank with malolactic fermentation taking place. The chianti is conserved in tank until bottled.

Tasting Note and Food Pairing

Chianti is a versatile wine that pairs well with meats cooked in sauce and meat stews.

