



MALVASIA TOSCANA

TOSCANA IGT



From a typically Tuscan grape generally used for the production of passito wines or vinified together with other vines, this pure Malvasia is born that expresses the peculiarities of the grape to the maximum: from the deep straw yellow color, to the (faintly) aromatic notes, to the sensation of roundness and sweetness.

The vinification techniques used enhance the minerality and flavor given by the hilly areas of central Tuscany in the area of Gaiole in Chianti.

APPELLATION Toscana IGT

GRAPE VARIETY 100% Malvasia Toscana

SOIL Generous and deep; medium-textured, rich in sand and limestone fragments

VINEYARD SIZE 3 ha

VINEYARD AGE 5 years old

EXPOSURE East

AVERAGE ALTITUDE 450m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1.8kg

CULTIVATION METHOD Cane pruning

HARVEST Mid-September

MACERATION Cold maceration in a press for 12 hours with skins, followed by soft pressing and clarification

FERMENTATION In steel for 2 months and bottle.

AGING

In steel for 2 months.

SENSORY PROFILE Intense straw-yellow wine with yellowish-greenish hues that tend to lose their green shade as the months go by. The nose is fresh, floral and fruity. You can identify hints of small white flowers (hawthorn, peach blossom), white fruit (green apple, white peach) and a light background of acacia honey and undergrowth (broom). The taste is pleasant and balanced, with sweet, slightly aromatic notes typical of Malvasia Toscana. Good minerality and flavor which lengthen its finish.

PAIRING Aperitif, steamed or salted fish. White meats, especially when cooked without tomato, chicken breast with lemon.

SERVING TEMPERATURE 8-10°C.



TENUTE CALÌ

vini e relais

