



## CALIGIO T.G.I.



**Vines:** Merlot

**Plant density:** 2,40 x 0,80 mt

**Orientation:** East - West

**Plant breeding system:** Guyot

**Production area:** Collesalveti - Tuscany - Italy

**Nature of the soil:** Medium clayey with high presence of skeleton.

**Grape harvest:** 2° half of September to the end of the month

**Vinification:** In concrete vats at constantly measured temperature 25°C / 28°C for about 15 days, with reassembly and delestage.

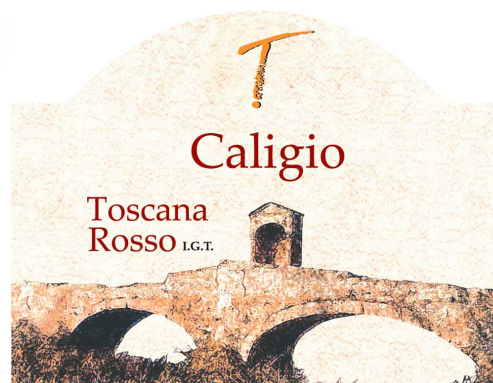
**Maturing:** In barriques for 8-10 months, then fining in bottles for 6 months.

**Color:** Limpid and bright ruby red.

**Service temperature:** 18°C / 20°C

**Alcoholic percentage:** 14,5°

**Suggested pairing:** Red meat - game, mature cheese.



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