



CECCHI



CALIPTE Toscana IGT 2025

Harvest Notes: the 2025 season in Tuscany was characterized by great balance. Spring, which saw abundant rainfall that ensured sufficient water resources for the following months, was followed by a cool summer with sporadic showers. June saw temperatures above the seasonal average, but the rains in early July brought them back to a level consistent with milder summers. The 2025 harvest shows very promising characteristics, with grapes that are excellent in terms of ripeness, fruitiness, acidity, and flavor.

Tasting notes: Calipte 2025 has a pale pink color. Its bouquet is intense, with notes of fresh fruit and small red berries. On the palate, it is smooth, velvety, fresh, and savoury all at once.

Pairings: Calipte is extremely versatile when it comes to food pairings: it is ideal for classic aperitifs, delicate seafood dishes, white meats, risottos, and vegetable dishes.

Serving temperature: 10–12°C
Alcohol content: 12% vol.
