


Azienda Agricola
San Fabiano Calcinaia

“Cabernet Sauvignon” Toscana IGT 2011

Technical notes

Mix of grapes: Cabernet S. 90% - Petit Verdot 10%

Production's area: San Fabiano 250 m above sea level

Production's surface: 8,5 Ha

Medium juice yield per Hectar: about 45 quintals

Grape harvest period: first two weeks of September

Produced bottles: 20.000

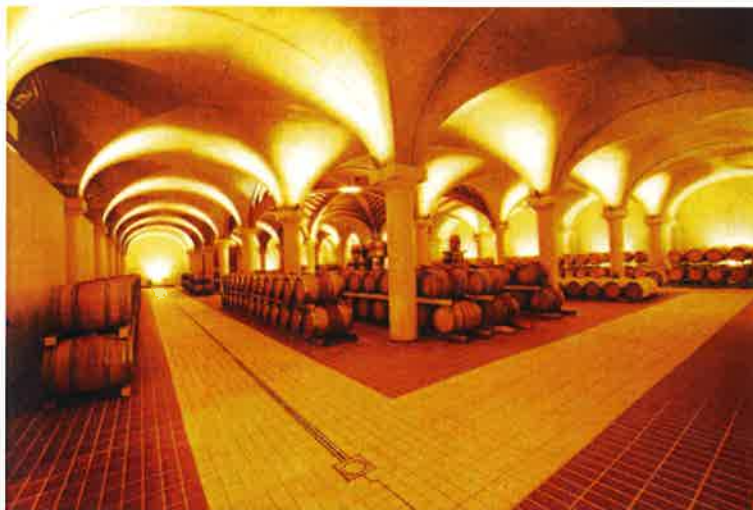
Wine-making technique: Careful selection of grapes of first quality in the field and further selection in the cellar; fermentation with controller temperature (28-32 °C) with long maceration on the skins (18-20 days); soft pressure (0,6 Atm circa), malo-lactic in steel tanks and partial maturation on the legs.

Maturation: In barriques of 1st and 2nd passage for about 18 - 20 months, followed at least by 12 months of maturation in the bottle.

CABERNET
SAUVIGNON



SAN FABIANO CALCINAIA



Analytic Notes

Alcohol: 14,70 % vol

Total acidity: 5,57 gr/lt

Net Extract: 35,6 gr/lt

Sugar: <1 gr/lt

Available Sizes

- 0,750 Lt , case for 6 bottles

- 1,500 Lt in case or in wood, pack of 3 bottles

Organoleptic characteristics

Tasting: very intense ruby red color, light violet tones and grenade nuances that increase with the progress of aging. Its aroma is complex, large and very fine, highlighting notes of blueberry, black currant, ripe cherry and decided hints of sweet spices, cocoa and wood, well assembled together. Wine with good structure, in the mouth it is full, warm, persistent, with intense and enveloping tannin . The taste balance is reached after an average period of aging (2-4 years) harmonizing the great potential of this vine, beautifully characterized and enhanced by climatic and geographical reality of Tuscany.

Pairings: it is a wine that well matches with all the great dishes of traditional Italian and international kitchen. It is recommended on risotto and timbales, red meats, good consistency and seasoning cheese. Excellent with soups, including fish, interesting with game and raw meat.

