

Azienda Agricola San Fabiano Calcinaia

Chianti Classico Gran Selezione "Cellele" DOCG 2015

Technical Notes

Mix of grape: Sangiovese 90% - Others 10%

Production's area: Cellele 550 m above sea level - exposure South-West

Production's Surface: 14 ha

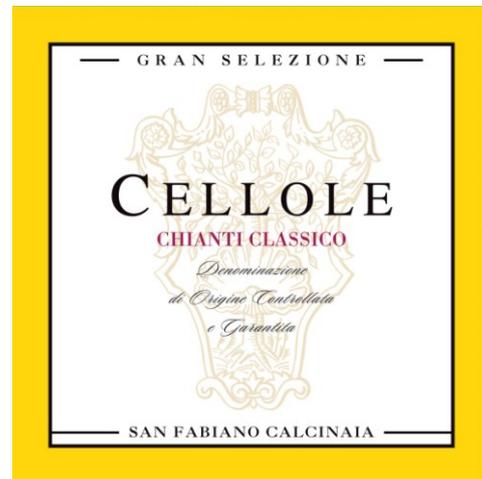
Medium juice yield per Hectar: about 48 quintals

Grape harvest period: end of September – first two weeks of October

Produced bottles: 32.000

Wine-making technique The first selection of grapes takes place in the vineyard at harvest, a second careful selection is done in the discharge of the grapes in the cellar. Following the separation of stalks and subsequent gentle pressing of the grapes. The fermentation is made with yeast strains selected in the Chianti Classico at a temperature of 28-32 ° C. Skin maceration lasts 15-20 days, after which you run a soft pressing (max 0.7 atm).

Aging: in barrels of 1 st -2nd° passage for 24 months followed by 6 months of aging in bottle.



Organoleptic Characters

Tasting: Ruby red color with garnet that increases with aging; fine scent, intensive, persistent, with floral hints of red fruits and of red fruits and spices; it presents a remarkable structure, at taste is very balanced, harmonious, elegant, elegant, fruity and velvety tannins that evolve with the progress of aging.

Pairings: It is a wine that combines all the dishes of the traditional Tuscan cuisine: from roast to the game, it is very good pairing with the "T-bone steak", interesting that one with wild boar "Pappardelle" and "Ribollita". It combines cheese with medium long seasoning and all dishes of red meat. It can pair with dishes based on fish when it is suitably robust and flavorful



Analytical notes

Alcohol :
14,86 % vol
Total Acidity:
5,10 gr/lit
Net Extract:
31,6 gr/lit
Residual Sugar:
< 1,2 gr/lit

ORGANIC WINE VINO BIOLOGICO

ACCREDITED CONTROL BODY
ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT BIO 006

ITALY AGRICULTURE
AGRICOLTURA ITALIA

CONTROLLED OPERATOR:
OPERATORE CONTROLLATO:

B2531



Formati disponibili - bottiglie da:

- 0,750 Lt , cartons for 6/12 bottles
- 1,500 Lt in carton or wooden box, packaging for 3 bottles
- 3 / 5 Lt in wooden box, single packaging

San Fabiano in few lines

San Fabiano Calcinaia is situated in Castellina in Chianti, on the slope that descends towards Val d'Elsa. The winery covers 165 hectares and consists of a nucleus located at 550 mt above sea level: Cellele, where there are the best vineyards and farmhouses, and the winery center: San Fabiano, located at 250 mt. above sea level, about 10 km. from Castellina in Chianti, where are the remaining vineyards, the cellars, offices and manor house. The farm building is part of a small medieval village dated back 1000 AD. Guido Serio and his wife Isa arrived in San Fabiano in 1983 and immediately undertook with investments to produce quality wines: the renewal of the vineyards, winery and aging, creating a professional and motivated staff, were steps aimed at achieving a high level of production value. Today San Fabiano produces quality wines, distributed and appreciated around the world, and obtained exclusively from grapes from its own vineyards. The transition to organic process, that soon will involve the whole production: wine and olive oil, is the last step of a business choice that combines quality and sustainability of production.

In the farm there are various accommodations in apartments renovated and furnished in Tuscan style, where you can spend time relaxing in the quiet of the Tuscan countryside.

The staff of San Fabiano is always available for tours and tastings in the cellar, the best way to convey the culture tradition and passion for our area.

