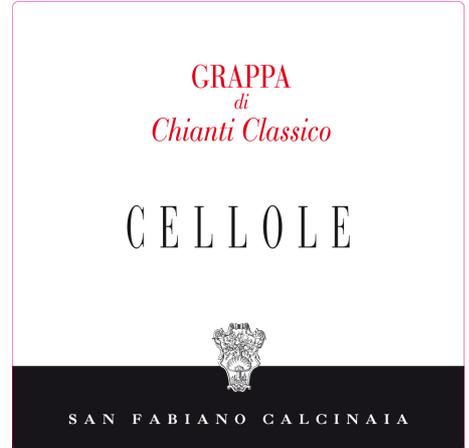


Azienda Agricola San Fabiano Calcinai

Grappa di Chianti Classico "Cellele" 2008

Technical sheet

• Grape:	Sangiovese 100%
• Production's area:	Cellole - Castellina in Chianti
• Surface:	8 Hectars- Exposure South-West -Higher 450 mt. above sea level
• Medium juice yield for Hect:	About 45 quintals
• Grape harvest period:	First decade of October
• Produced bottles:	1.000
• Wine-making technique:	Careful selection of the grapes in the field and in the wine cellar; Fermentation at controlled temperature with medium long Maceration on the skins (from 10 to 15 days); soft pressure.
• Distillation technique:	Traditional distillation in a water bath using a new system with two boilers in stainless steel and a copper still that operates intermittently
• Maturation:	In barriques of second passage for about 4 months.
• Analytic Notes:	
• Alcohol:	42 % vol
• Available size::	bottles of 0,500 Lt



Organoleptic Characteristics:

Production's notes: The best Sangiovese grapes, obtained from our vineyards located in Cellole, in Castellina in Chianti zone, are used for the production of Chianti Classico Riserva. The skins that come after the normal fermentation maceration of about two weeks, have high standards of quality (perfumes and fragrances), and for that reason, we had the idea to produce, only with these skins, a limited number of bottles of grappa with organoleptic characteristics of high quality. We turned to an artisan distiller, who works with a new system but according to the traditional distillation in a water bath. This allows us to work on small batches of grape and obtain a distillate that enhances the unique features and typical of our best selections of Sangiovese. The processing concludes with a brief passage in wood to ensure a pleasant grappa degree of softness and give a light amber colour. Obviously we use barrels that have been previously filled with Sangiovese for the production of our Chianti Classico "Cellele" Reserve.

Tastings and pairings: Appearance: clear, slightly amber colour. Perfume: after the first impact as the exuberance of the alcohol content floral notes typical of Sangiovese and complex aromas that develop during fermentation are expressed. Taste: soft, round, pleasant and persistent, and there is a canonical pairing than that with a good Tuscan cigar. We can recommend the classic pairing with dark chocolate but also with spicy sweet and rich cocoa. Excellent is the combination of the Gingerbread Siena curious and special is the combination with cured meats and cheeses. Plenty of space we leave to the imagination of every taster, however, able to appreciate small sips, the expression of a territory, a product of passion and enthusiasm and who takes the sacrifice of a long process.



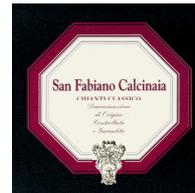
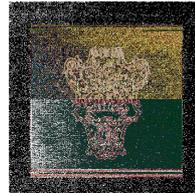
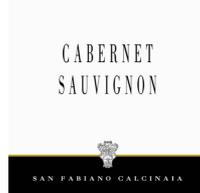
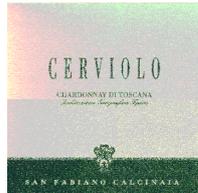
"the winery"



"the cellar"



"the distillery"



"Our wines"