

Azienda Agricola San Fabiano Calcinaia

“Cerviolo Bianco” – TOSCANA IGT 2016

Technical Notes

Mix of grapes: Chardonnay 50% - Sauvignon Blanc 50%

Production's area: San Fabiano 250 m above sea level, exposure South -West

Surface of production: 1,43 ha

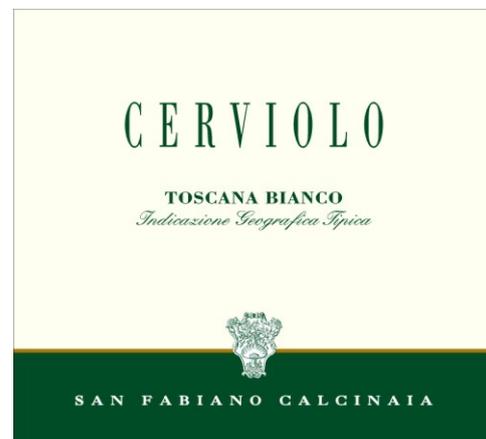
Medium juice yield per Hectar: about 51 quintals

Grape Harvest Period: 2nd September

Produced bottles: 6.700

Technic of vinification: Careful selection of the grapes in field and further selection in the cellar; the crushing and crio-maceration at 3°C for 12-24 hours, soft pressure of the crushed (0.5 Atm) and static cold defecation (about 0 °C for 2-3 days). Fermentation's start at controlled temperature (14° C) in stainless steel tanks for about 25 days.

Maturation: In stainless steel tanks, with yeasts aging for about 8-10 months.



Organoleptic Characteristics:

Tasting: light straw yellow, brilliant, with light shades of gold and green reflections. The nose shows the typical characteristics of varieties: white fruit and ripe, mixed with tropical fruits, vegetal scents and final decidedly mineral. The taste is fruity, fresh, with good structure and a soft finish and pleasant. Great for fresh consumption, the wine is also suitable for a short period of aging.

Matches: It is a wine typically good with important courses of the sea cooking (sea fruits rice and roasted fishes.), but it is also suitable for white meats and medium seasoned cheese, very good with herbal cheese. Excellent as an aperitif and as a welcome pause for a nice drink with friends.



Analytic Notes

Alcohol: 14,10 % vol
Total Acidity: 5,35 gr/lit
Net Extract: 19,95 gr/lit
Sugar: 1,5 gr/lit

Available sizes

- 0,750 Lt , case of 6-12 bottles

About San Fabiano Calcinaia

The winery is located in Castellina in Chianti, on the slope down towards Elsa Valley. The estate covers 165 hectares and it is made up of 2 parts: the first one, located 450 meters above sea level, is Cellole, where we have our best vineyards and our holiday house; the second one is San Fabiano Calcinaia located 250 meters above sea level and 10 km distance from Castellina in Chianti, where you can find the rest of the vineyards, office, cellar and owner's house.

The farmhouse and cellar are part of a small medieval hamlet dating back to around the year 1000 A.D. Guido Serio and his wife Isa arrived to San Fabiano in 1983 and immediately made investments aimed to producing quality wines. They made gradually progress over the time, renewing the vineyards, the wine-making chain, the bottling and the cellar for refining the wine in wooden barrels. Nowadays the winery produces quality wines, appreciated all over the world, and produced exclusively with grapes from its own vineyards. The passage to organic will involve very soon the entire production: wine and oil, is the last step of a business choice that combines quality and sustainability of production.

In addition 6 well-renovated apartments are available at the farm, furnished in typical Tuscan style, in the peace of the countryside of Siena.

San Fabiano Calcinaia staff will be always at your full disposal's for guided tours in the cellar and wine tasting, the best way let you know our tradition and culture.

