


Azienda Agricola
San Fabiano Calcinaia

Casa Boschino – Toscana Rosso IGT 2013 BIO

Technical Notes

Mix of grapes: Sangiovese 70% - Cabernet Sauvignon + Merlot 30%
Production's location: San Fabiano 250 m above sea level - Cellole 450 m above sea level exposure South – West
Production's surface: 20 ha
Medium juice yield for Hect: about 65 quintals
Grape harvest's period: from 20 September to 19 October according the area and the grape
Production: about 35.000
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 20 days); soft pressure.
Maturation: In cement and stainless steel tanks (about 70% of the wine), while in tonneaux and barriques (about 30% of the wine). The wine remains in wood from 04 to 12 months



Organoleptic Characteristic

Tasting: Red ruby colour, with light garnet hues, perfume persistent end with signs of violet mature fruits and spicy. Fine persistent scent, with viscidly flavours and a light spiced tone. Good structured, at the taste it is balanced, harmonic, fresh and pleasantly tannic.

Pairing: It is a wine suited to all courses of the traditional Tuscan cooking, but it offers also a wide possibility of other matches, from all the first courses based on pasta to soups and all second courses of white and red meats. Particularly right with Tuscan hors d'oeuvres, soups and fresh and medium seasoned cheese.

Analytic notes

Alcohol: 12,90 % vol
Total acidity: 6,60 gr/Lt
Net extract: 28,5 gr/Lt
Sugar: <1 gr/Lt

ORGANIC WINE

ACCREDITED
CONTROL BODY
IT BIO 006

OPERATOR'S CODE
B2531

IT BIO 006
ITALIA



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.

