

# Azienda Agricola San Fabiano Calcinaia

## Casa Boschino – Toscana Rosso IGT 2015 BIO

### Technical Notes

**Mix of grape:** Sangiovese 70% - Cabernet Sauvignon + Merlot 30%

**Production's area:** 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 hectare:** about 75 quintals

**Grape harvest:** from 15th September to 10th October according to the area and the grape

**Produced bottles:** about 35.000

**Wine-making technique:** Selection of grapes in the field and in the cellar; temperature-controlled fermentation and maceration medium - long on the skins (from 10 to 20 days depending on the grape variety); pressing.

**Maturation:** In stainless steel and cement tanks (about 70% of the wine) and in barrels and barrels (about 30% of the wine). In wood from 4 to 12 months.

### Organoleptic Characteristics

**Wine tasting:** red ruby colour with light garnet nuances; fine persistent perfume, with sour cherry flavour and light spicy tones; good structure, at taste it is balanced, harmonic, fresh and pleasantly tannic.

**Pairings:** It is a wine suitable for a prompt consumption, even if it can have a medium period of aging. Its freshness, with a pleasant softness that make it good with several dishes and cooking; from the appetizers to the first Mediterranean dishes, with white meat and delicate red one. Excellent as an aperitif and a cheerful eating meals or snacks.



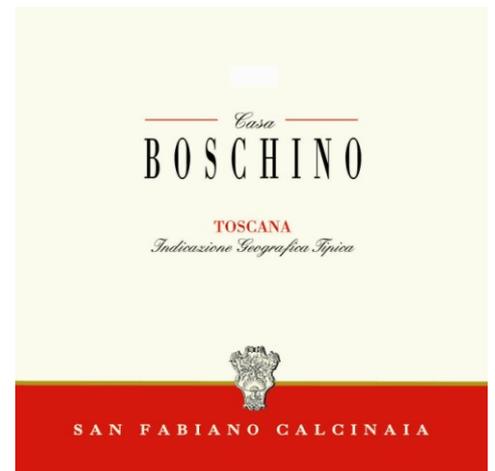
### Note

**Alcohol :**  
14,10 % vol

**Total acidity:**  
5,50 gr/lt

**Net Extract:**  
29,5 gr/lt

**Sugar:**  
2,5 gr/lt



### ORGANIC WINE VINO BIOLOGICO

ACCREDITED CONTROL BODY: ITALY AGRICULTURE ORGANISMO DI CONTROLLO AGRICOLTURA ITALIA  
AUTORIZZATO DAL MIPAAF:

**IT BIO 006**

**OPERATOR'S CODE:**  
**CODICE OPERATORE N:**  
**B2531**



### Available Size:

0,750 Lt , cartons for 6/12 bottles

### San Fabiano in a few lines

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.

