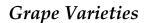


#### SAN FABIANO CALCINAIA

# CHIANTI "FAMALGALLO" DOCG 2018 ORG



Sangiovese 80% - 20% complementary

### Vineyard Location

San Fabiano 250 mt asl - Cellole 500 mt asl Facing south-west

### **Growing System**

Pruned-spur cordon-trained

### Harvest

From half September to half October

### Wine making technique

- -Careful selection of the grapes on the field and in the cellar;
- -Alcoholic fermentation with controlled temperature and long maceration on the skin (15/20 days);
  - -Light pressing.

## Aging

In steel tanks for 8/10 months and 4 months in wood (500 Lt.) which follow at least 2 months in bottle.

### Food Pairings

Ideal with tuscan traditional dishes and perfect with second dishes of red and white meat, fresh and medium- old cheese.

Service Temperature
16°C-18°C

Production
20.000 bottles

*i*/, ...

ABFF087

Famalgallo

Alcohol: Total acidity: 13,00 % vol 5,42 gr/lt

 Net extract:
 Sugar:

 29,48 gr/lt
 < 2,50 gr/lt</td>