



SAN FABIANO CALCINAIA

TOSCANA BIANCO IGT 2019 ORG CERVIOLO

Grape Varieties Chardonnay 50% - Sauvignon Blanc 50%

Production area San Fabiano 250 mt asl - Cellole 500 mt asl facing South-West

> **Growing System** Pruned spur – cordon trained **Harvest**

> > Beginning of September Winemaking Technique

Careful selection of the grapes on the field and in the cellar;
Pressing and cold maceration at 3°C for 24 hours;
Cold light clarification for 2-3 days at 0°C;

- Fermentation under controlled temperature on selected yeasts in steel tanks for 25 days ;

Aging In stainless steel tanks together with the yeasts for 8/10 months. *Food Pairings*

Ideal with traditional fish dishes and excellent with dishes of white meet, fresh and young cheese ; Super also alone as Aperitivo.

Service Temperature 10°C-12°C

Production About 7.000 bottles

<i>Alcool</i> : 13,00 % vol	<i>Total Acidity</i> : 5,35 gr/lt
<i>Net Extract</i> :	Sugar:
19.20 gr/lt	<1,80 gr/lt

Net Ex 19.20

> Società Agricola San Fabiano Calcinaia srl - Località Cellole, 53011 Castellina in Chianti (SI) Uffici e cantina: località San Fabiano, 53036 Poggibonsi (SI) - Tel. 0577-979232 ; Fax 0577-979455 Web: www.sanfabianocalcinaia.com ; mail: info@sanfabianocalcinaia.com

