



SAN FABIANO CALCINAIA

TOSCANA ROSSO "CERVIOLO" 2014 IGT ORG

Grape Varieties

Cabernet Sauvignon 50% - Merlot 25% - Petit Verdot 25%

Vineyard Location

San Fabiano 250 m asl - Cellole 500 m asl facing south-west

Growing system

Pruned-spur- cordon-trained

Harvest

From half September to half October, depending on vineyard and location

Wine making technique

- Careful selection of the 1st grapes choice on the field and in the cellar;*
- Alcoholic fermentation with controlled temperature.*
- Long maceration on the skin (at least 20 days) and soft pressing.*
- Maturation on dregs and malo lactic in wood.*

Aging

*In wood (500 Lt.) of 1°-2° passage for 20-22 months
and at least 12 months in bottle.*

Pairings

*Ideal with traditional tuscan dishes, especially with game,
first and second course, timbale, grilled meat.*

Perfect also with old cheese and Lardo di Colonnata.

Service Temperature

16°C-18°C

Production

8.000 bottles



Alcohol:

14,32 % vol

Total acidity:

6,52 gr/lt

Next extract:

33,5 gr/lt

Sugar:

< 0,5 gr/lt