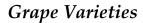


SAN FABIANO CALCINAIA

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

1/10 × 100

ABFF087

Famalgallo

 Alcohol:
 Total acidity:

 14,32 % vol
 5,42 gr/lt

 Net extract:
 Sugar:

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