

SAN FABIANO CALCINAIA

CHIANTI CLASSICO DOCG 2016 ORG "SAN FABIANO CALCINAIA"

Grape Varieties

Sangiovese 90% - 10% complementary

Vineyard Location

San Fabiano 250 m slm - Cellole 500 m asl Facing south-west

Growing Sistem

Pruned-spur- cordon-trained

Harvest

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

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 wood (500 Lt.) of 2° passage for 12 months and at least 3 months in bottle.

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

from 60.000 to 130.000 bottles

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CHIANTI CLASSICO
Denominazione di Crigine
Controllata e Garnetin

Alcohol: Total acidity: 14,0 % vol 5,4 gr/lt

 Next extract:
 Sugar:

 31,2 gr/lt
 < 0,5 gr/lt</td>

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