



SAN FABIANO CALCINAIA

TOSCANA ROSSO IGT 2016 ORG “CASA BOSCHINO”



Grape Varieties

Sangiovese 50% - 25% Cabernet Sauvignon – 25% Merlot

Vineyard Location

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

Growing System

Pruned-spur-cordon-trained

Harvest

From half September to half October, depending on vineyard.

Wine making technique

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

Aging

In steel tanks (70%) and wood (30%) from 4 to 12 months and at least 3 months in bottle.

Food Pairings

Ideal with italian and tuscan dishes, since it is a table wine. Perfect with meat and mixed antipasto or mediterranean fresh dishes.

Service temperature

16°C-18°C

Production

40.000 bottles



Alcohol:	Total acidity:
14,20 % vol	5,25 gr/lt
Net extract:	Sugar:
29,5 gr/lt	1,8 gr/lt