



SAN FABIANO CALCINAIA

# TOSCANA ROSSO IGT 2019 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*



**Alcool svolto:**

13,5 % vol

**Acidità totale:**

5,25 gr/lt

**Estratto Netto:**

26,8 gr/lt

**Zuccheri residui:**

1,4 gr/lt