



SAN FABIANO CALCINAIA

CHIANTI "FAMALGALLO" DOCG 2018 ORG



Grape Varieties

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

Alcohol:

13,00 % vol

Total acidity:

5,42 gr/lt

Net extract:

29,48 gr/lt

Sugar:

< 2,50 gr/lt