



SAN FABIANO CALCINAIA

TOSCANA BIANCO IGT 2018 ORG

“CERVIOLO”

Grape Varieties

Chardonnay 50% - Sauvignon Blanc 50%

Production area

San Fabiano 250 mt asl - Cellole 500 mt asl facing South-West

Growing System

Pruned spur – cordon trained

Harvest

Beginning of September

Winemaking Technique

- Careful selection of the grapes on the field and in the cellar;
- Pressing and cold maceration at 3°C for 24 hours ;
- Cold light clarification for 2-3 days at 0°C ;
- Fermentation under controlled temperature on selected yeasts in steel tanks for 25 days ;

Aging

In stainless steel tanks together with the yeasts for 8/10 months.

Food Pairings

Ideal with traditional fish dishes and excellent with dishes of white meat, fresh and young cheese ; Super also alone as Aperitivo.

Service Temperature

10°C-12°C

Production

About 7.000 bottles



Alcohol:
13,15 % vol

Total Acidity:
6,16 gr/lt

Net Extract:
19.95 gr/lt

Sugar:
<1 gr/lt