



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

Alcohol:

14,0 % vol

Total acidity:

5,4 gr/lt

Next extract:

31,2 gr/lt

Sugar:

< 0,5 gr/lt