



SAN FABIANO CALCINAIA

# CHIANTI CLASSICO DOCG 2017 ORG “SAN FABIANO CALCINAIA”



## *Grape Varieties*

*Sangiovese 90% - 10% complementary*

## *Vineyard Location*

*San Fabiano - 250 m slm*

## *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*

*circa 15.000 bottles*

### **Alcohol:**

14,15 % vol

### **Total acidity:**

5,8 gr/lit

### **Next extract:**

31,4 gr/lit

### **Sugar:**

< 0,5 gr/lit