

#### SAN FABIANO CALCINAIA

# CHIANTI CLASSICO DOCG 2021 ORG SAN FABIANO CALCINAIA



Sangiovese 90% - 10% complementary

Vineyard Location

San Fabiano - 250 m slm

**Growing System** 

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

about 90.000 bottles

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CHIANTI CLASSICO
Denominazione di Crigine
Controllata e Garnetin

Alcohol: Total acidity: 13,50 % vol 7,2 gr/lt

*Next extract*: Sugar: 30,4 gr/lt < 1 gr/lt

Società Agricola San Fabiano Calcinaia srl - Località Cellole, 53011 Castellina in Chianti (SI) Uffici e cantina: località San Fabiano, 53036 Poggibonsi (SI) - Tel. 0577-979232 ; Fax 0577-979455 Web: <a href="www.sanfabianocalcinaia.com">www.sanfabianocalcinaia.com</a>; mail: <a href="mailto:info@sanfabianocalcinaia.com">info@sanfabianocalcinaia.com</a>