



SAN FABIANO CALCINAIA

CHIANTI CLASSICO GRAN SELEZIONE “CELLOLE” DOCG 2013 ORG

Grape Varieties

Sangiovese 90% - 10% complementary

Vineyard Location

Cellole 500 m asl Facing south-west

Growing Sistem

Pruned-spur- cordon-trained

Harvest

*From end September to beginning of October, depending
on vineyard and location*

Wine making technique

- *Hand pick up and careful selection of the grapes on the field and in the cellar;*
- *Alcoholic fermentation with controlled temperature and selection of the best yeast.*
- *Maceration on the skin (15-20 days) and light pressing.*

Aging

*In wood (500 Lt.) of 1°-2° passage for 30 months of which
3 months in bottle.*

Pairings

*Ideale with all tuscan traditional dishes, especially with game and heavy
first dishes (boar, roe deer, hare). Perfect also with old cheese.*

Service Temperature

16°C-18°C

Production

32.000 bottles



Alcohol:

14,22 % vol

Total acidity:

5,60 gr/lt

Net extract:

30,40 gr/lt

Sugar:

< 1 gr/lt