



SAN FABIANO CALCINAIA

TOSCANA ROSSO IGT 2014 ORG “CABERNET SAUVIGNON”



Grape Varieties

Cabernet Sauvignon 90% - 10% Petit Verdot

Vineyard Location

San Fabiano 250 m asl - Cellole 500 m asl Facing south-west

Growing Sistem

Pruned-spur- cordon-trained

Harvest

End of September

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);*
- *Malo lactic fermentation in steel tanks and partial maturation on dregs; light pressing;*

Aging

In wood (500 Lt.) of 1°-2° passage for 18-20 months and at least 3 months in bottle.

Pairings

Ideal with traditional italian and International dishes, risotto, timbale and soupe, tartare and aged cheese.

Service temperature

16°C-18°C

Production

Circa 20.000 bottles



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|------------------------------------|-------------------------------------|
| Alcool: 13,78 % vol | Total acidity: 5,1 gr/lit |
| Net extract: 31,9 gr/lit | Sugar: < 0,5 gr/lit |