



SAN FABIANO CALCINAIA

# CHIANTI CLASSICO DOCG 2021 ORG *SAN FABIANO CALCINAIA*



## *Grape Varieties*

*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*

### **Alcohol:**

13,50 % vol

### **Total acidity:**

7,2 gr/lt

### **Next extract:**

30,4 gr/lt

### **Sugar:**

< 1 gr/lt