

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

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