

  
**Azienda Agricola**  
**San Fabiano Calcinaia**

## Chianti Classico "San Fabiano Calcinaia" DOCG 2013

### Technical Notes

**Mix of grapes:** Sangiovese 85% - Others 15%

**Production's Location:** San Fabiano 250 m above sea level - Cellole 450 m above sea level exposure South-West

**Production's Surface:** 25 Ha

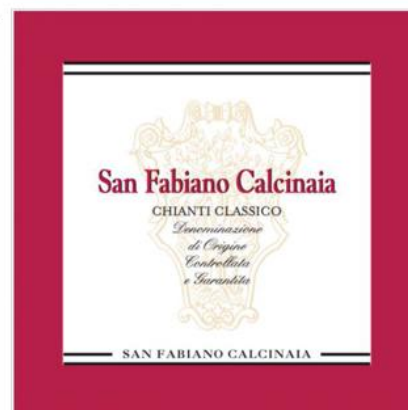
**Medium juice yield for Hectar:** about 65 quintals

**Grape harvest's period:** from 23<sup>rd</sup> September to 17th October according the area and the grape

**Produced bottles:** 70.000

**Wine-making technique:** Careful selection of the grapes in the field and in the wine cellar; fermentation at controlled temperature with medium long maceration on the skins (from 10 to 15 days); soft pressure. The vinification and aging are carried out by separating the grapes according the different areas. The assembly takes place only at the end of aging to guarantee the best quality.

**Maturation:** In barriques and tonneaux of 2<sup>nd</sup> e 3<sup>rd</sup> passage for about 12- 18 months. Refining in the bottle for at least 6 months



### Organoleptic characteristics

#### Tasting:

Red ruby color, with light garnet hues, perfume persistent end with signs of violet mature fruits and spicy. Structure of consistence and to the taste it distinguishes for a good personal note of freshness that accompanies the notable load of strong and velvety tannins, long persistence wine, it is well balanced, uniting in pleasant way the feeling of heat to the soft elegance of the tannins and the correct acidity.

**Pairing:** It is a wine suited to all courses of the traditional Tuscan cooking, but it offers also a wide possibility of other matches, from all the first courses based on the pasta to the soups and all second courses of white and red meats. Particularly right with Tuscan hors d'oeuvres, soups and fresh and medium seasoned cheese.



#### Analytic notes

**Alcohol:**  
14,05 % vol  
**Total acidity:**  
5,40 gr/lit  
**Net extract:**  
30,3 gr/lit  
**Sugar:**  
< 1 gr/lit

#### ORGANIC WINE VINO BIOLOGICO

ACCREDITED CONTROL BODY:  
ORGANISMO DI CONTROLLO ITALY AGRICULTURE  
AUTORIZZATO DAL MIPAAF: AGRICOLTURA ITALIA

**IT BIO 006**

**OPERATOR'S CODE:**  
**CODICE OPERATORE N:**  
**B2531**



#### Available sizes:

- 0,375 Lt , case of 12 bottles
- 0,750 Lt , case of 6-12 bottles – in wood 6 bottles
- 1,500 Lt in case or in wood, package of 3 bottles
- 3 / 5 Lt in wood, single package

### About San Fabiano Calcinaia

The winery is located in Castellina in Chianti, on the slope down towards Elsa Valley. The estate covers 165 hectares and it is made up of 2 parts: the first one, located at 450 meters above sea level, is Cellole, where we have our best vineyards and our holiday house; the second one is San Fabiano Calcinaia located at 250 meters above sea level and 10 km distance from Castellina in Chianti, where you can find the rest of the vineyards, office, cellar and owner's house. The farmhouse and cellar are part of a small medieval hamlet dating back to around the year 1000 A.D. Guido Serio and his wife Isa arrived to San Fabiano in 1983 and immediately made investments aimed to producing quality wines. They made gradually progress over the time, renewing the vineyards, the wine-making chain, the bottling and the cellar for refining the wine in wooden barrels. Nowadays the winery produces quality wines, appreciated all over the world, and produced exclusively with grapes from its own vineyards. The passage to organic will involve very soon the whole production: wine and oil, is the last step of a business choice that combines quality and sustainability of production. In addition 6 well-renovated apartments are available at the farm, furnished in typical Tuscan style, in the peace of the countryside of Siena. San Fabiano Calcinaia staff will be always at your full disposal's for guided tours in the cellar and wine tasting, the best way let you know our tradition and culture.



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Safra 2012. Decanter Wine Day, Porcini Trattoria em 12/05/2016.