Azienda   Agricola
San Fabiano Calcinaia

"Cerviolo Rosso" Toscana IGT 2013 BIO

Technical notes

Mix of grapes: *Cabernet S. 50% - Merlot 25% - Petit Verdot 25%*

Production area: *San Fabiano 250 m above sea level - Cellole 500 m above sea level exposure south – west*

**Production surface**: *12 ha*

Average yeld of grapes per hectare: *about 54 q.li*

Grape harvest period: *from 16th September to 14th October, depending on the area and the vineyard*

Produced bottles: *8.300*

Wine making technique: *Careful selection of the grapes of 1st choice in the field and further choice in the cellar; fermentation at controlled temperature (28-32 °C) with long maceration on the skins (20 days and more); soft pressure (o,6 Atm about) maturation on the legs and malolactic in barriques. In barrique of 1 st passage for 20 – 22 months about and after at least 12 months of maturation in bottles.*

Maturation: *In barriques of 1st passage for 22 - 22 months about and after at least 12 months of refinement in the bottle.*

CERVIOLO

TOSCANA
Indicazione Geografica Tipica

SAN FABIANO CALCINAIA
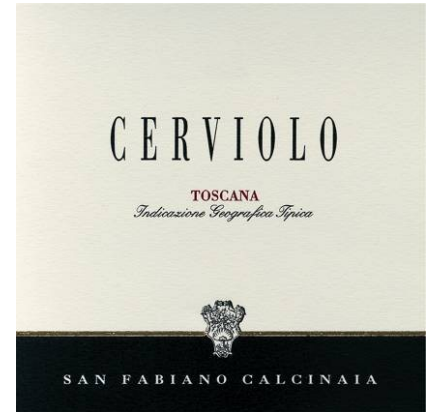
Analithic Notes

Alcohol: 14.32 % vol
Total acidity: 65.20 gr/lt
Net extract: 33.5 gr/lt
Sugar: <0.5 gr/lt

ORGANIC WINE VINO BIOLOGICO

ACCREDITED CONTROL BODY:
ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MiPAAF:
IT BIO 006

OPERATOR'S CODE:
CODICE OPERATORE N:

B2531

ITALY AGRICULTURE
AGRICOLTURA ITALIA

Available sizes – bottles:
- 0,750 Lt , case of 6 bottles
- 1,500 Lt in case or in wood, package of 3 bottles
- 3 Lt in wood, single package

Organoleptic characteristics

Tasting: *Red ruby very intensive colour with high violet tones and orange nuances, that increases with the age, fine, intensive, very persistent perfume, with an aromatic complexity, from violet and cherry tones to spices like liquorice and pepper, until vanilla, cacao, tobacco flavours . Wine with a strong structure, at the mouth, it is warm, enveloping, soft and elegant for its complex tannic structure; very long final at taste. It is an harmonic wine, able to express itself better after a long aging, but to give big emotions, even if it is drunk quite young.*

Pairing: *It is good with all the courses of the big Tuscan and Italian traditional cooking: pasta with sauces, timballo brasato, game, grilled meat, long seasoned cheese (ex. sheep cheese of Fossa),very good with "Lard of Colonnata". We suggest with "Cacciucco alla Livornese" too.*