



BASILICA San Martino

CHIANTI CLASSICO GRAN SELEZIONE

Denominazione di Origine Controllata e Garantita

Basilica San Martino is a Chianti Classico Gran Selezione with an international feel, with a first vintage dating back to 1985. The vineyard, which covers 3,82 hectares, faces south/south-east and is named after the ancient church of San Martino in Cecione, to which it was once attached. The wine is obtained from Sangiovese and Cabernet Sauvignon grapes. Basilica San Martino is grown according to the principles of organic farming.

Vine

85% Sangiovese, 15% Cabernet Sauvignon.

Vineyard location

San Martino Vineyard, Conca d'Oro, Panzana in Chianti.

Exposure and altitude

South-east, 365m ASL.

Soil composition

Silty-clay loam soil, deep, stony, originating from calcareous marl, with organic substance.

Training system

Guyot.

Planting density

7.200 vines/hectare.

Vinification process

Manual harvesting in early October, alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking of the marc through manual pressing and pump-overs with air, long post-alcoholic maceration of the submerged caps.

Aging

Maturation for 18 months in 225-litre French oak barriques (Sylvain and Taransaud) that have been used twice and three times previously (medium-toasted), where spontaneous malolactic fermentation takes place. Further maturation for 12 months in glass-lined cement vats and bottle-aging for 6 months before sales start.



CAMPAIGN FINANCED ACCORDING
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