



BASILICA San Martino

CHIANTI CLASSICO RISERVA

Denominazione di Origine Controllata e Garantita

Basilica San Martino is a Chianti Classico Riserva with an international feel, with a first vintage dating back to 1985. The vineyards, 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, Cabernet Sauvignon and Cabernet Franc grapes. Basilica San Martino is grown according to the principles of organic farming.

Vine

85% Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc

Vineyard location

San Martino Vineyard, Conca d'Oro, Panzano 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



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAGN FINANCED ACCORDING
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