

CAFAGGIO

CAFAGGIO 'BASILICA SAN MARTINO' CHIANTI CLASSICO

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TECHNICAL DETAILS

The Estate

Basilica San Martino is a Chianti Classico Gran Selezione with an international feel, with a first vintage dating back to 1985.

Wine Making

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.

Food Suggestions

Pairs well with red meats such as beef, veal, or braised meats, tomato based pasta, aged cheeses, or cured meats.

TASTING NOTES

Plenty underbrush and wild herb notes and firm tannins, surprisingly elegant. Lively acidity drives the black cherry, tobacco, earth and mineral flavors to a lingering conclusion.

Cabernet Sauvignon, Sangiovese and Cabernet Franc grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Vegan
- Historical-Estate
- ABV%: 14
- Class: Red

REVIEWS

Wine Enthusiast | 92

[CAFAGGIO.WINE/EN/HISTORY/](https://www.cafaggio.wine/en/history/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

