



CALVO

Made with
Organic Grapes

ROSSO TOSCANO BIOLOGICO

“Green Line Wine” produced according to the viticulture and enology rules of organic wine. It comes from Sangiovese grapes grown in the organically cultivated vineyards of our growers. Exclusively hand harvested to preserve the integrity of the fruit and the delicate peculiar characteristics of Sangiovese. A careful and respectful vinification of the properties of the vine give a typical, varietal correctness. Ruby color with marked hints ranging from floral to appreciably fruity in the style. Fresh and pleasant notes that leave the mouth ready to drink and savour good cuisine.

CALVO

ROSSO TOSCANO

INDICAZIONE GEOGRAFICA TIPICA

2018

Our Calvo Rosso Toscano is a blend of organically grown fruit and aged in stainless steel to maintain its freshness.

Hand harvested from our family estate hillside vineyards surrounding the winery in the province of Florence. This lovely, fresh Tuscan red blend has a fruit forward soft style, hints of cherry with a dry, balanced finish. Food friendly and perfect for pizza night, pasta or anything off the grill.

RED WINE - PRODUCT OF ITALY

BOTTLED BY: CANTINA SOCIALE COLLI FIORENTINI S.A.C. - MONTESPERTOLI - ITALIA
CERTIFIED ORGANIC BY ICEA

Made with Organic Grapes

NET CONT. 750 ML ALC. 13% BY VOL CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



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IMPORTED BY: F.X. Magner Selections, Inc.
SHREWSBURY, MA 01545



DENOMINAZIONE Rosso Toscano IGT

TIPO DI VINO Rosso secco

UVE Sangiovese

UBICAZIONE VIGNETI San Casciano, Tavarnelle, Montespertoli, Castelfiorentino, Montaione, Gambassi Terme

SUOLO Argille Plioceniche

FORMA DI ALLEVAMENTO Guyot, Archetto toscano

DENSITÀ DI IMPIANTO 4500-5000 viti/ ettaro

ETÀ DEI VIGNETI 10-20 anni

RESA 80 hl/ha

DATA DELLA VENDEMMIA Settembre/Ottobre

AFFINAMENTO Almeno 4 mesi in acciaio

FORMATO BOTTIGLIA 750 ml.

BOTTIGLIE PER CARTONE 12



CALVO

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Organic Grapes

CHIANTI BIOLOGICO

This wine is born from fruit grown in our organic vineyards and is absolutely genuine and natural with 100% Sangiovese grapes conferred by the growers who have chosen to farm their vineyards according to the rules of organic farming.

Hand harvesting and traditional vinification are essential to maintain the uniqueness and characteristics of this extraordinary grape.

A wine with an intense ruby red color. It is characterized by very intense and persistent fruity notes, obtained from an open fermentation process, which brings out the best of Sangiovese.

On the palate it is fruity and slightly natural, but with soft and persistent tannins, and hints of red fruits.

CALVO

CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2018

Our Calvo Chianti is made with organically grown fruit and aged in stainless steel to maintain its freshness.

Hand harvested from our family estate hillside vineyards surrounding the winery in the province of Florence. This lovely, fresh Chianti has a fruit forward soft style, hints of cherry with a dry, balanced finish. Food friendly and perfect for pizza night, pasta or anything off the grill.

RED WINE - PRODUCT OF ITALY

BOTTLED BY: CANTINA SOCIALE COLLI FIORENTINI S.A.C. - MONTESPERTOLI - ITALIA
CERTIFIED ORGANIC BY ICEA

Made with Organic Grapes

NET CONT. 750 ML ALC. 13% BY VOL CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



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DENOMINAZIONE Chianti DOCG Biologico

TIPO DI VINO Rosso secco

UVE Sangiovese

UBICAZIONE VIGNETI Montespertoli, Gambassi Terme

SUOLO Argille Plioceniche

FORMA DI ALLEVAMENTO Guyot, Archetto toscano

DENSITÀ DI IMPIANTO 4500-5000 viti/ettaro

ETA DEI VIGNETI 10-20 anni

RESA 63 hl/ha

DATA DELL'AVVENDEMMIA Seconda decade di Ottobre

AFFINAMENTO In parte in legno ed in parte in acciaio

FORMATO BOTTIGLIA 750 ml.

BOTTIGLIE PER CARTONE 12