



# San Giorgio a Lapi

## GEOGRAPHICAL AREA

*Siena*

## TYPE OF SOIL

*Silt and clay*

## GRAPE VARIETY

*Colorino 100%*

## WINEMAKING

*In steel vat*

## MATURATION

*12 months in steel vats*

## REFINEMENT

*6 months in bottle*

## CONSERVATION

*20 years*

## ALCOHOLIC CONTENT

*14% vol.*

## SERVING TEMPERATURE

*18–20°C*

## FOOD PAIRINGS

*It pairs well with tasty and succulent dishes. It can surprise you with traditional dishes, such as Peposo. If you want to use, try high-quality dark chocolate.*



## BACCANERA

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### TUSCANY COLORINO I.G.T WITHOUT ADDED SULPHITES

*A wine that speaks of the land from which it is born, as intense and deep as the ink with which nature has painted its color. BaccaNera captivates the eye with its impenetrable hue and seduces the soul with its bold character.*

*On the nose, an explosion of dark fruits ripe blackberries and morello cherries intertwines with delicate spicy and balsamic notes. On the palate, it is velvety yet vibrant, with a solid structure and a freshness that enhances its balance. The tannins meld with elegance, leading to a long, persistent finish that echoes the essence of earth, forest, and sweet spices.*

*This wine whispers stories between the vineyard rows at sunset, embodying the deep bond between those who cultivate the land and those who savor its fruits. It is a sincere embrace, a moment to share with those who appreciate true authenticity.*