



San Giorgio a Lapi

GEOGRAPHICAL AREA

Castelnuovo Berardenga, U.G.A. Vagliagli

TYPE OF SOIL

Galestro

GRAPE VARIETY

Sangiovese 90% native Tuscan grapes 10%

WINEMAKING

In steel vat

MATURATION

24 months in large oak barrels

REFINEMENT

6 months in bottle

CONSERVATION

20 years

ALCOHOLIC CONTENT

14% vol.

SERVING TEMPERATURE

18–20 °C

FOOD PAIRINGS

Perfect with dishes such as Florentine steak, roast beef or lamb, game, pecorino cheese, blue cheeses, meat-based sauces or dishes with sausage.



BANDECCA

CHIANTI CLASSICO RISERVA D.O.C.G.

Like the legendary knight Saint George who defeats the dragon a symbol of courage and determination this wine rises to every special occasion with elegance and power, honoring the tradition of Chianti Classico.

Sourced from selected vineyards, it offers a round and enveloping palate, with silky tannins that ensure balance and persistence. Fruity notes blend harmoniously with the tannic structure, delivering a long and satisfying finish. The aromatic bouquet stands out for its extraordinary intensity, revealing scents of ripe cherry, plum, licorice, sweet spices, and a delicate hint of vanilla, characteristic of oak barrel aging.

Each glass encapsulates the essence of an ancient and generous land. Savor its strength, feel its energy unfold on your palate, and turn every moment into an epic experience.