



# San Giorgio a Lapi

## GEOGRAPHICAL AREA

*Castelnuovo Berardenga, U.G.A. Vagliagli*

## TYPE OF SOIL

*Stratiform sandstones and Galestro*

## GRAPE VARIETY

*Sangiovese 90% native Tuscan grapes 10%*

## WINEMAKING

*In steel vat*

## MATURATION

*12 months in large oak barrels and  
1 year in cement vat*

## REFINEMENT

*6 months in bottle*

## CONSERVATION

*10 years*

## ALCOHOLIC CONTENT

*13.5% vol.*

## SERVING TEMPERATURE

*18-20°C*

## FOOD PAIRINGS

*Perfect with grilled and sliced meats, pappardelle  
with wild boar ragout, cured meats and mature  
hard cheeses and baked dishes.*



## CHIANTI CLASSICO

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### D.O.C.G.

*There is a secret harmony that binds the land, time, and wine. Chianti Classico is its highest expression a liquid tale of sun kissed hills, ancient vines, and skilled hands.*

*Crafted from Sangiovese and native Tuscan grapes, it stands out for its deep, luminous, velvety red color, like the life that flows through the vineyards. Its bouquet is an elegant weave of aromas: red cherry and plum, accompanied by subtle hints of vanilla and a touch of black pepper. On the palate, it unfolds with grace enveloping and dynamic with refined tannins that guide each moment toward a long, seductive finish.*

*A wine that carries the heartbeat of Tuscany, inviting you to slow down, close your eyes, and listen to the whisper of time, surrendering to its authentic.*