



San Giorgio a Lapi

GEOGRAPHICAL AREA

Siena East

TYPE OF SOIL

Silt and clay

GRAPE VARIETY

Sangiovese 90% Native grapes 10%

WINEMAKING

In steel vat

MATURATION

18 months in cement vats

REFINEMENT

3 months in bottle

CONSERVATION

10 years

ALCOHOLIC CONTENT

13% vol.

SERVING TEMPERATURE

18–20°C

FOOD PAIRINGS

Versatile wine that pairs very well with grilled meat, pasta with ragù, mature cheeses, game dishes, cured meats and mushroom-based dishes.



CHIANTI COLLI SENESI

D.O.C.G.

A wine that brings the breath of the Tuscan hills into the glass, where the ancient rhythm of the land finds its truest expression in Sangiovese. Alongside native grape varieties, it creates a harmony infused with history and passion.

Its color is a vibrant ruby, like the sunset brushing over the vineyards, while the aroma unfolds with notes of fresh red fruits cherry, blackberry, and wild berries accented by hints of violet and a delicate touch of spice. On the palate, it is enveloping and deep, with a fine tannic structure that guides each nuance, from the initial freshness to the long, lingering finish.

There are wines that hold the voice of the land, the whisper of the wind through the vines, the warmth of the hands that harvest its fruit. This is one of them. It is an encounter, a bond renewed with every glass a fragment of Tuscany that lives and breathes in those who savor it.