



San Giorgio a Lapi

GEOGRAPHICAL AREA

Castelnuovo Berardenga, U.G.A. Vagliagli

TYPE OF SOIL

Stratiform sandstones and Galestro

GRAPE VARIETY

Sangiovese 100%

WINEMAKING

In steel vat

MATURATION

*6 months in large oak barrels and
20 months in cement vat*

REFINEMENT

10 months in bottle

CONSERVATION

20 years

ALCOHOLIC CONTENT

14% vol.

SERVING TEMPERATURE

18–20°C

FOOD PAIRINGS

Perfect for refined dishes, such as roast meats, grilled meats, game dishes, first courses based on meat sauces and mature cheeses



EMPATHIA

CHIANTI CLASSICO GRAN SELEZIONE D.O.C.G. WITHOUT ADDED SULPHITES

Empathia embodies the pure essence of Sangiovese. With no added sulfites, this wine is the most natural and authentic expression of our land, speaking an ancient language with new words.

Its production relies on cutting edge techniques designed to enhance the quality of the fruit. Deep ruby red in color, it releases intense aromas of black cherry and currant, enriched by delicate hints of aromatic herbs, black pepper, and nutmeg, all blending harmoniously. On the palate, it is remarkably balanced, with silky tannins and a vibrant freshness that highlights its delightful minerality. The finish is long, elegant, and persistent.

This wine tells a story of deep connection with nature and the land, expressing the beauty of Chianti Classico at its finest without compromise.