



San Giorgio a Lapi

GEOGRAPHICAL AREA

San Giorgio a Lapi, Siena EST

TYPE OF SOIL

Tuff and pebbles

GRAPE VARIETY

Sangiovese 80% Teroldego 20%

WINEMAKING

In steel vat

MATURATION

12 months in Tonneau (5hl) e

12 months in concrete vats

REFINEMENT

3 months in bottle

CONSERVATION

20 years

ALCOHOLIC CONTENT

14% 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.



ERMETE

CHIANTI RISERVA D.O.C.G.

Deep roots, memory, and tradition. Ermete is more than just a wine it is a tribute to those who first shaped this land and planted the earliest dreams, much like the vine that graces its label.

Sangiovese, the beating heart of Chianti, lends the wine a solid structure and vibrant acidity, while Teroldego adds depth and a spicy touch. Ermete reveals itself with an intense ruby red color, accompanied by a bouquet of ripe red fruits, such as blackberry and black cherry, enriched by delicate hints of cinnamon and black pepper. On the palate, it is full and enveloping, with soft, well integrated tannins and a long, harmonious finish.

Every sip is a tribute to our family's history, welcoming you like an old friend and making you feel at home in the most authentic and captivating corners of Tuscany.