



San Giorgio a Lapi

GEOGRAPHICAL AREA

Siena

TYPE OF SOIL

Argilla

GRAPE VARIETY

Trebbiano 50% Malvasia 40%

Malvasia di Candia 10%

WINEMAKING

In steel vat

MATURATION

7 months in steel vats

REFINEMENT

1 month in bottle

CONSERVATION

3 years

ALCOHOLIC CONTENT

12,5% vol.

SERVING TEMPERATURE

8-10°C

FOOD PAIRINGS

Extraordinary with raw fish dishes such as tuna tartare or prawn salad. Refined with a plate of ravioli with ricotta, spinach, butter and sage.



FIORE DI MAGGIO BIANCO

BIANCO TOSCANO I.G.T

Fiore di Maggio Bianco carries the essence of light, the gentle warmth of air brushing over the fields, and the scent of blooming flowers heralding the arrival of the beautiful season. Born from the meeting of Trebbiano, Malvasia, and Malvasia di Candia, it is a delicate harmony of freshness and elegance.

Its bright straw yellow hue anticipates a fragrant bouquet, where white flowers and citrus intertwine with subtle tropical notes and hints of acacia. On the palate, it is vibrant and well-balanced, with a saline streak that enhances its liveliness, making every sip a celebration of conviviality.

Perfect for carefree moments, when time seems to slow down between laughter and lighthearted conversations, Fiore di Maggio Bianco reflects sunlit days and open air evenings when every instant becomes a memory to treasure. It is the wine of friendship, of simple and genuine joy.