



San Giorgio a Lapi

GEOGRAPHICAL AREA

Siena

TYPE OF SOIL

Clay

GRAPE VARIETY

Sangiovese 100%

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

14–16°C

FOOD PAIRINGS

Perfect with fresh or seasoned cured meats and pecorino cheese. extraordinarily versatile with any meat course. Elegant with baked first courses



FIORE DI MAGGIO ROSSO

TOSCANA SANGIOVESE I.G.T

Straightforward, welcoming, and needing no introduction, Fiore di Maggio Rosso is the wine that accompanies the most genuine moments those filled with cheerful conversations and authentic flavors.

Its color echoes the shades of Tuscan reds, while the aroma unfolds with ripe cherry, violet, and plum, enriched by a gently spicy touch. On the palate, the balance is smooth, with a freshness that makes it ever inviting, sliding into a clean, persistent finish.

A faithful companion that fits perfectly on any everyday table, it leaves a lasting impression with its spontaneity. Fiore di Maggio Rosso captures the essence of a bright day, the pleasure of a beautifully set table.

Every drop of this wine holds the flavor of a sincere moment, accompanying laughter, stories, and the joy of things done with the heart.