



San Giorgio a Lapi

GEOGRAPHICAL AREA

Siena

TYPE OF SOIL

Sand and river pebbles

GRAPE VARIETY

Malvasia 70% Trebbiano 30%

WINEMAKING

In steel vat

MATURATION

24 months in steel vats

REFINEMENT

6 months in bottle

CONSERVATION

15 years

ALCOHOLIC CONTENT

14% vol.

SERVING TEMPERATURE

12–14°C

FOOD PAIRINGS

It pairs beautifully with mature cheeses, irresistible with cantucci and surprising with dried figs and raw ham.



LAPI D'AUTUNNO

SWEET WINE

The atmosphere of autumn reveals itself in every drop of this Passito, a wine that captures the tranquility of a season in transition, when the sky is painted with golden hues and the air carries the scent of earth preparing for rest.

The overripe grapes transform into a wine that encapsulates the depth of the season with a golden color that echoes the shades of autumn foliage. On the nose, a blend of apricot, golden honey, candied fruit, and almond wraps you in its embrace. Each sip is like the warmth of a fireplace, welcoming and comforting. On the palate, it explodes in a balance of softness and complexity, like a slow gesture that speaks of intimacy.

A moment of stillness, a fleeting instant of reflection every drop holds the warmth of an autumn evening, where nature whispers and the heart finds peace. It is a hug of memories and flavors that linger within.