



San Giorgio a Lapi

GEOGRAPHICAL AREA

Siena

TYPE OF SOIL

Sand and river pebbles

GRAPE VARIETY

Sangiovese 50%

Malvasia di Candia 50%

WINEMAKING

In steel vat

MATURATION

6 months in steel vats

REFINEMENT

1 month in bottle

CONSERVATION

3 years

GRADAZIONE ALCOLICA

12% vol.

ALCOHOLIC CONTENT

8-10°C

FOOD PAIRINGS

Extraordinary with seafood risotto, fish carpaccio with citrus fruits and white meat dishes such as chicken with aromatic herbs.



PAVONALE

BIANCO TOSCANO I.G.T

In the heart of Tuscany, Sangiovese sheds its red robe to evolve into something unique. Pavonale is its evolution, a white wine that transforms the essence without betraying the soul. A vibrant gold shines in the glass, the reflection of a bold and refined soul, like the feathers of a peacock that open into a fan of colours, revealing hidden secrets.

On the nose, a bouquet of white peach and ripe citrus fruits intertwines with delicate nuances of wild flowers and wet stone. On the palate, Pavonale reveals an intense and vibrant texture, with a minerality that recalls the purity of the source and a freshness that awakens the senses.

Like the peacock spreading its tail in a triumph of colours, this wine is a hymn to elegance and rebirth. Each bottle preserves the balance between memory and change.