



San Giorgio a Lapi

GEOGRAPHICAL AREA

Siena

TYPE OF SOIL

Sand and river pebbles

GRAPE VARIETY

Canaiolo 100%

WINEMAKING

In steel vat

MATURATION

6 months in steel vats

REFINEMENT

3 months in bottle

CONSERVATION

10 years

ALCOHOLIC CONTENT

14% vol.

SERVING TEMPERATURE

18–20°C

FOOD PAIRINGS

Perfect to accompany traditional Tuscan dishes such as Gnudi and Ribollita, medium aged cheeses and cured meats.



TURAN

TUSCANY CANAILOLO I.G.T WITHOUT ADDED SULPHITES

A messenger of time, deeply connected to ancient Etruscan roots, Turan is a tribute to beauty and passion. Like the goddess of love from whom it takes its name, it embodies refined desires and seductive intensity.

Made from Canaiolo, a native Tuscan grape with no added sulfites, this wine expresses pure authenticity. Its warm, enveloping color sets the stage for an aromatic bouquet of ripe red fruits such as strawberry and raspberry, enriched by delicate hints of aromatic herbs and violet. On the palate, Turan is soft and velvety, with balanced tannins and a freshness that enhances its elegance and depth. The finish is long and persistent, leaving a lingering taste of fresh fruit.

A wine that reflects the genuine spirit of our land an embrace between past and present. Those who encounter it do not merely taste; they discover a fragment of eternity.