



Chianti Classico DOCG



Grapes > 100% Sangiovese

Region> Tuscany

Soil type> Limestone and clay with presence of galestro and alberese.

Harvest> End of september / first decade of october, grapes coming from all Sangiovese vineyards of the property.

Winemaking> Alcoholic fermentation in small steel tanks under controlled temperature, maceration in steel for 10 days approximately; malolactic fermentation in oak barrels.

Aging> In big barrels for 12 months approximately.

Bottle aging> 3-5 months

Tasting Notes> Light ruby red color, ripe cherry and vanilla notes. Smooth and velvety tannins with a good persistence.

Alcohol content> 14.5% vol

Chianti Classico DOCG Riserva

Grapes > 100% Sangiovese

Region> Tuscany

Soil type> Limestone and clay with presence of galestro and alberese

Harvest> End of september / first decade of october, grapes coming from all Sangiovese vineyards of the property.

Winemaking> Alcoholic fermentation in small steel tanks under controlled temperature, maceration in steel for 15 days approximately; malolactic fermentation in oak barrels.

Aging> In barriques, tonneaux big barrels for 18-20 months.

Bottle aging> 6 months

Tasting Notes> Intense ruby red color with purple nuances, cherry, raspberry and vanilla notes. Elegant and silky tannins with a good persistence and a sapid finish.

Alcohol content> 14.5% vol



VALLEPICCIOLA
TOSCANA



Pievasciata IGT



Grapes > Cabernet Sauvignon 60%, Cabernet Franc 15%, Merlot 15%, Sangiovese 10%

Region> Pievasciata, Tuscany

Soil type> Limestone and clay with presence of galestro and alberese

Harvest> Third decade of September, grapes from Val di Picciola, Lapina, and Mordese vineyards.

Winemaking> Alcoholic fermentation and maceration in stainless steel tanks for 7-10 days under controlled temperature; malolactic fermentation in French oak barriques.

Aging> In barriques for 8-10 months approximately

Bottle aging> 4-6 months

Tasting Notes> Deep ruby red color, with violet nuances. Scents of dark fruit, pleasant balsamic fragrances and spicy notes. Rich and full mouthfeel.

Alcohol content> 13.5% vol

Lapina Chianti Classico Gran Selezione DCG

Grapes > 100% Sangiovese

Region> Tuscany

Soil type> Limestone and clay with presence of galestro and alberese

Harvest> End of september/ first decade of october, grapes coming from all Sangiovese vineyards of the property.

Winemaking> Alcoholic fermentation in small steel tanks under controlled temperature, maceration in steel for 15 days approximately; malolactic fermentation in oak barrels.

Aging> In barriques, tonneaux big barrels for 24-26 months.

Bottle aging> 6-8 months

Tasting Notes> Intense ruby red color with purple nuances, plum, blackberry, vanilla scents. Elegant but powerful tannins.

Alcohol content> 14.5% vol



VALLEPICCIOLA
TOSCANA



Quercegrosse Merlot Toscana IGT



Grapes > 100% Merlot

Region> Pievasciata, Castelnuovo Berardenga, Tuscany

Soil type> Limestone and clay with presence of galestro and alberese.

Harvest> Third decade of september, grapes coming in prevalence Poggione vineyard, 2.72 hectares facing south-west.

Winemaking> Alcoholic fermentation and maceration in stainless steel tanks for 20-25 days under controlled temperature; malolactic fermentation in French oak barriques (30% new ones).

Aging> In barriques for 12-14 months approximately.

Bottle aging> 6-8 months

Tasting Notes> Ruby red color, black cherry, raspberry, balsamic notes. Elegant and silky notes.

Alcohol content> 14.5% vol

Boscobruno Pinot Nero Toscana IGT

Grapes > 100% Pinot Nero

Region> Pievasciata, Castelnuovo Berardenga, Tuscany

Soil type> Limestone and clay with presence of galestro and alberese.

Harvest> Third decade of september, grapes coming in prevalence from Boscobruno vineyard, 2.76 hectares facing south-west.

Winemaking> Alcoholic fermentation and maceration in stainless steel tanks for 7-10 days under controlled temperature; malolactic fermentation in French oak barriques.

Aging> In barriques for 8-10 months approximately

Bottle aging> 12 months

Tasting Notes> Bold brick red color, fruity and spicy notes. Silky but persistent tannins.

Alcohol content> 13.5% vol



VALLEPICCIOLA
TOSCANA



Lugherino

Pinot Nero Rosato



Grapes > 100% Pinot Nero

Region> Tuscany

Harvest> End of August – first decade of September.

Winemaking> Soft pressing with inert gas and dry ice, press maceration, static decantation for 12-24 hours in steel tank, followed by alcoholic fermentation.

Aging> In stainless steel on fine lees for 3 months.

Bottle aging> 3 months

Tasting Notes> Intense pink color. Floral aroma and fresh fruit notes. Balanced and persistent finish.

Food pairing> Fish, Crustaceans, Cheese

Alcohol content> 12.5% vol



VALLEPICCIOLA
TOSCANA