



Vin Santo del Chianti DOC



Grapes > Trebbiano and Malvasia grapes

Region > Vin Santo del Chianti, Tuscany

Winemaking > Grapes left to dry in airy rooms. In January the grapes are pressed. The fermentation of the must takes place in oak barrels for 4-5 years and aged in glass for 6-8 months.

Food Pairing > Cakes and cream.

Laureo Rosso IGT

Grapes > Sangiovese 70% Merlot 30%

Region > Tuscany

Harvest > Hand-picked into boxes

Winemaking > Fermentation at controlled temperature max 28° C with operations of delestage and remixing. Maturation in small barrels of French oak, 30 months. Refinement in bottles, 10 - 12 months.

Tasting Notes > Color rubin with violaceous glare. Small fruits of red berry with light fragrance of vanilla. harmonious, and balanced taste, intense and persistent at the end.

Food Pairing > Beef, Lamb, Veal, Poultry, Cured Meat

Alcohol Content > 14.0 % vol

Serving temperature > 16-18° C





Chianti Classico D.O.C.G.



Grapes > Sangiovese

Region> Tuscany

Soil> Normal composition

System of growing> Cordone speronato

Harvest> Hand picked

Winemaking> Fermentation at controlled temperature max 28° C remixing and pressing every days steeping 15-20 days . Maturation in steel and wood bottles of 15 hectolitre until 12th months. Refinement in bottles, 4 months.

Tasting Notes> Rubin red color, during aging tendency towards shades of grenade. Fragrance of sweet violet typical of the Chianti wine. Warm, elegant, slightly tannic.

Serving temperature> 16-18° C

Alcohol content> 13.0% vol

Chianti Classico Riserva D.O.C.G.

Grapes > Sangiovese

Region> Tuscany

Soil> Normal composition

System of growing> Cordone speronato

Harvest> Hand picked

Winemaking> Fermentation at controlled temperature max 28° C remixing and pressing every days steeping 15-20 days . Maturation in steel and wood bottles of 15 hectolitre until 24-30 months. Refinement in bottles, 6 months.

Tasting Notes> Rubin red color, during aging tendency towards shades of grenade. Fragrance of sweet violet typical of the Chianti wine. Warm, elegant, slightly tannic.

Serving temperature> 16-18° C

Alcohol content> 13.5% vol





Chianti Classico Gran Selezione DCG



Grapes > Sangiovese

Region > Tuscany

Soil > Normal composition

System of growing > Cordone speronato

Harvest > Hand picked

Winemaking > Fermentation at controlled temperature max 28° C remixing and pressing every days steeping 15-20 days . Maturation in steel and wood bottles of 15 hectolitre until 12th months. Refinement in bottles, 4 months.

Tasting Notes > Rubin red color, during aging tendency towards shades of grenade. Fragrance of sweet violet typical of the Chianti wine. Warm, elegant, slightly tannic.

Serving temperature > 16-18° C

Alcohol content > 13.0% vol

Chianti DCG

Grapes > 80% Sangiovese, 10% Canaiolo, 5% Trebbiano, 5% Malvasia

Region > Tuscany

Soil > Argillaceous

System of growing > “cordone speronato” and “capovolto toscano”

Harvest > Hand picked

Winemaking > Steeping 10 - 15 days with remixing and pressing every days at controlled temperature max 28°C. Maturation in steel. Refinement in bottles.

Tasting Notes > Color rubin red deep. Rich and whole aroma. Harmonious, slightly tannic. Refinement in steel.

Serving temperature > 18° C

Alcohol content > 13.0% vol

