



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.



Lauro IGT Toscana

- 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: Color rubin with violaceous glare.
AROMA: Small fruits of red berry with light fragrance of vanilla.
TASTE: harmonious, and balanced taste, intense and persistent at the end.
- Food pairing** Beef, Lamb, Veal, Poultry, Cured Meat
- Alcohol content** 14.0 % vol
- Serving teperature** 16-18° C

A W A R D S

Gambero Rosso - 2 Glasses



Chianti Classico DOCG

- 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** COLOR: Rubin red color, during aging tendency towards shades of grenade.
AROMA: Fragrance of sweet violet typical of the Chianti wine.
TASTE: Warm, elegant, slightly tannic.
- Alcohol content** 13.0% vol
- Serving teperature** 16-18° C



Chianti Classico DOCG Riserva

- 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** COLOR: Rubin red color, during aging tendency towards shades of grenade.
AROMA: Fragrance of sweet violet typical of the Chianti wine.
TASTE: Warm, elegant, slightly tannic.
- Alcohol content** 13.5% vol
- Serving teperature** 16-18° C



Chianti Classico DOCG Gran Selezione

- 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** COLOR: Rubin red color, during aging tendency towards shades of grenade.
AROMA: Fragrance of sweet violet typical of the Chianti wine.
TASTE: Warm, elegant, slightly tannic.
- Alcohol content** 13.0% vol
- Serving teperature** 16-18° C



Chianti DOCG

- 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: Color rubin red deep.
AROMA: Rich and whole aroma.
TASTE: Harmonious, slightly tannic. Refinement in steel.
- Alcohol content** 13.0% vol
- Serving teperature** 18° C