



**Production Area:**

The hills of Cerreto Guidi (Florence) and San Miniato.

**Grapes:**

Sangiovese base.

**Colour:**

Intense with violet reflections.

**Bouquet:**

Established with scents of red fruits and slight hints of tobacco and blueberries.

**Taste:**

Fresh and fragrant. A smooth and harmonious finish with a lasting taste of red fruits.

**Service:**

At room temperature.



**Production Area:**

The surrounding hills of the city Siena.

**Grapes:**

80% Sangiovese Grosso  
and 20% Cabernet Sauvignon.

**Refining:**

Six months in barriques and six months  
in big barrels.

**Colour:**

Deep garnet red.

**Bouquet:**

Strongly vinous.

**Taste:**

Full, slightly tannic, well balanced  
and elegant.

**Service:**

Serve at room temperature, opening  
the bottle at least two hours before  
consumption. Store in a dry and fresh  
space away from light. This wine can  
age for 4/5 years.

**Food Suggestions:**

Perfect with red meats and seasoned  
cheeses or drink calmly and reflectively  
as a 'vino di meditazione'.



**Production Area:**

The hills surrounding the city of Siena.

**Grapes:**

Chardonnay.

**Refining:**

4 months in barriques.

**Colour:**

Yellow with green reflections.

**Bouquet:**

Simple and delicate with scents of flowers and white fruits accompanied with vanilla notes.

**Taste:**

Fresh and fragrant, very well structured, with long-lasting and harmonious sapidity.

**Service:**

Always well chilled.

**Food Suggestions:**

Ideal with fish, white meats, fresh cheeses and vegetables.