

Borgo alla Terra

Chianti DOCG

The Geografico estate in San Gimignano is located at foothills of the world-renowned walled medieval hill village, which sits halfway in between Siena and Florence. A community of 30 local vinegrowers specializes here in taking care of healthy Sangiovese and Vernaccia vineyards. The Geografico winemaking team selects and vinifies the best grapes to create our premium Borgo alla Terra range, expression of a cultural heritage that fills the Piccini family with pride.

Grapes: Sangiovese 90%, Malvasia Nera 5%, Canaiolo 5%

Appellation: Chianti DOCG

Soil: Sandy clayey pebbles

Alc: 12,5%

Winemaker: Alessandro Barabesi & Riccardo Cotarella

Winemaking: The winemakers put a great effort on finding the best time to pick the grapes and combining the best quality bunches needed for the Borgo alla Terra range. Modern winemaking techniques are used to preserve and highlight the typical Sangiovese character. A Chianti that comes from one the most prestigious and old wine regions of Tuscany and Italy.

Tasting notes: The nose is fragrant, spicy and fruity. The wine is bright, on the palate is shows dark cherries and herbs with a refreshing finish.

Food pairing: Bean or chickpea soup, pasta, salumi, poutry and cheese

Serving temperature: 16-18 °C

