

GRAN GALATEO

A "Great G" not only in capitals but also in taste.

Our organic farm is daily kissed by the ancient sun of Tuscany, the wind of the Etruscan coast feeds our grapes to give you this authentic wine produced by a careful selection of the best grapes obtained from the original clone of "Sangiovese" and "Colombano" variety.



With 26 hectares of vineyards, cultivated since immemorial time, in accordance with ancient maps, Fattoria S. Lucia yields 5 types of high quality wine, using only biological techniques. Our aim is to continue the great wine tradition of our area, trying to further also new techniques. the high quality of our wine is locally recognized and recently attested in wine guides and catalogues.



SANGIOVESE IGT

Indicazione Geografica Tipica
MADE WITH ORGANICALLY GROWN GRAPES
RED WINE - PRODUCT OF ITALY
TOSCANA

Name: *GranGalateo*

Grape variety:
Sangiovese 100%



Wine Description:
GranGalateo is produced with the system of the summer reduction from the vineyard set in a privileged position ("thinning system").

colour: *Ruby red it is an elegant wine.*



Vinification and Refinement

It is fermented in stainless steel tanks for 20 days, and further refined in small French oak barrels for 6 months and 6 months in bottle.

Tasting Notes

Dry taste, warm a little bit tannic but well-balanced. Alcohol content 13%

Food Pairings

Typical tuscan food: soups and red meat.



Fattoria
SANTALUCIA

Produced by
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