

SANTALUCIA

Enlightened by Saint Lucy (13th December) and warmed from Saint John fires (24th June), a well-balanced and elegant wine.

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.



Name: Santa Lucia

Grape Varieties:
Sangiovese 85%, Canaiolo 15%



Wine Description:
S. Lucia Chianti is obtained from some selected grapes growing in our vineyard. Vinified following traditional methods, in order to gain a red and well-structured Chianti.

Colour: Red rubin



Vinification and Refinement

S. Lucia is fermented in stainless steel tanks for 10 days, then refined for 5 months and bottled.

Tasting Notes

This wine is aromatic, mature and pleasant to drink, soft taste, harmonious and round. Alcohol content 12,5%

Food Pairings

It goes well with wellington beef or roasted pork, and spicy cheese.

CHIANTI

Denominazione di Origine Controllata e Garantita

MADE WITH ORGANICALLY GROWN GRAPES

RED WINE - PRODUCT OF ITALY

TOSCANA



Fattoria
SANTALUCIA

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