

CHIANTI COLLI FIORENTINI DOCG

Made with Sangiovese, Canaiolo and Colorino grapes, it is preferably aged in steel rather than wood to maintain the fragrances of cherry, strawberry and rose that are characteristic of Chianti grapes.

It is the company's intention that this wine be drunk during the entire meal, from starters to any type of meat course. It was mentioned in the Third Edition of "A Selection of 1996 Tuscan Wines".

Awarded with the "Leoncino d'oro 1998" at the Chianti Colli Fiorentini Competition held by the City of Impruneta and awarded a prize in the Reds Category at the 3° Concorso Nazionale per i Vini Biologici di Suvereto (3rd National Competition for Organic Wines).

Color: deep scarlet red, clear but dense

Bouquet: flowery and fruity, vinous, intense and long-lasting

Taste: fragrant, fruity, just the right amount of tannic

Alcohol content: 12,5%

Composition: Sangiovese 80%, Canaiolo 15%, Colorino 5%

Serving Temperature: 16°C



CHIANTI CLASSICO DOCG TENUTA LA GABBIOLA

A richly textured red wine produced with grapes characteristic of Chianti Classico. Maceration of the grape takes place for 15-20 days in small steel vats. Hand pressing is carried out during this phase to bring out the wine's bouquet and texture. It goes well with any meat course, especially roast and grilled meats. The 1995 vintage won the "Optima" prize for the category of young red wines (one or two years from harvest) at the Enoteca Italiana in Siena.

Colour: deep scarlet red with density

Bouquet: ripe fruit and spices, intense and long-lasting

Taste: spiced, with a hint of pepper and ripe fruit, smooth, full bodied and balanced

Alcohol content: 13%

Composition: Sangiovese 90%, Canaiolo 5%, Colorino 5%

Serving temperature: 16°C



CHIANTI CLASSICO DOCG TENUTA LA GABBIOLA RISERVA

This Vintage comes from a careful selection of the best Sangiovese and Cabernet Sauvignon grapes grown at "Tenuta La Gabbiola". Long fermentation and frequent hand pressings make it a rich and flavourful wine.

The wine is half of the time aged in "barriques" and half of the time in 25 quintal oak barrels.

A small quantity of Cabernet Sauvignon is finally added to the Sangiovese. It is a richly textured wine with a significant and well-developed tannic taste that goes well with roast and grilled meats, game and typical Tuscan dishes.

Colour: deep ruby red with garnet highlights

Bouquet: intense, with a hint of ripe fruit and spices

Taste: with hints of spices, wood and ripe fruit, it is a richly textured wine, smooth, long-lasting and balanced

Alcohol content: 13,5%

Composition: Sangiovese 95%, Cabernet Sauvignon 5%

Serving temperature: 16°C



MURTAS I.G.T. COLLI DELLA TOSCANA CENTRALE

Murtas Terzuoli has always been our estate's cellarman. To give his name to the wine we feel our most prestigious is a sign of the esteem we hold for all the employees at San Michele. Their work is the determining factor in keeping the high standards of quality that have always characterized our wines. It is a wine obtained with selected Cabernet Sauvignon, Sangiovese and Colorino grapes, produced at the "Vigna Nuova di Buonriposo".

After a long maceration, the wine is aged in oak "barriques" for twelve months. It is a wine with full texture that goes well with roast meats, game and typical Tuscan dishes.

Colour: ruby red with violet highlights

Bouquet: intense, with hints of spice, pepper, tobacco, coffee

Taste: A full rotund texture, long -lasting, balanced, with hints of spices and wood

Alcohol content: 13,5%

Composition: Cabernet Sauvignon 40%, Sangiovese 40%, Colorino 20%

Serving temperature: 16°C



SAN GIOVANNI I.G.T. COLLI DELLA TOSCANA CENTRALE

*T*his wine is achieved only from Sangiovese grapes harvested in a single vineyard two hectares large. Our purpose is to obtain a well structured wine, able to preserve for a long time evident peculiar fruited signs of Sangiovese vine.

We obtained this result aging the wine in big oak's barrels (capacity 25 hl.) only nine months long. The outcome is a fruited wine and not overwhelmed by the wood's scents.

Recommended with roast meat and game.

Color: ruby red with garnet shades

Bouquet: intense, vinous and persistent, with scents of red grapes fruits. Soft hint of wood at the final smell.

Taste: fragrant and fruited, fullbodied, particularly armonius with a long and intriguing aftertaste

Alcohol content: 14%

Composition: Sangiovese 100%

Serving temperature: 18°C

