



85% SANGIOVESE
15% CANAILOLO

PRODUCED WITH GRAPES
GROWN USING
ORGANIC FARMING
RED WINE
ITALIAN PRODUCT
TUSCANY
ITALY



SANTA LUCIA

*The Chianti of the Tuscan
peasant tradition:
The heart of Fattoria
Santa Lucia*



The Chianti of Fattoria Santa Lucia is the most classic and authentic expression of the Tuscan peasant tradition.

Opening this bottle will make you feel like walking through the rows of our vineyards, smelling the scents of our cellar, and living its everyday life. There is no better way to appreciate Tuscany than savoring a bottle of Chianti wine: this is what Santa Lucia ambitiously (and firmly) intends to represent - the memory of a past summer never forgotten.

Classification:

DOCG (Denominazione di Origine
Controllata e Garantita)

Grape Variety:

80% Organic Sangiovese
20% Organic Canaiolo

Color:

Bright red with garnet veins.

Vinification and Aging:

Fermented in refrigerated stainless steel tanks for 10 days and aged for 5 months in the bottle.

Tasting Notes:

Mature and pleasant to drink, with a harmonious and round taste. Its moderate alcohol content and pleasant character make it ideal for everyday enjoyment. Alcohol: 12.5% Vol.

Pairing Notes:

It pairs with beef Wellington or roast pork and spicy cheese.



• FATTORIA •
**SANTA
LUCIA**

Produced and bottled by Società Agricola
Fattoria Santa Lucia s.s.a. - Pontedera Toscana Italia

The harmony of the landscapes, composed over centuries by the orderly work of man