

Azienda Agricola Biologica **Michele Giorgio**



**PRODUCT FROM
ORGANIC FARMING**

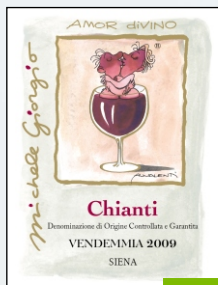
Strada di Certosa 131/A - 53100 Siena (SI) - ITALIA

Cell. +39 3388594069 - +39 3334390362

Tel/Fax +39 0577378342

www.michelegiorgio.it

az.giorgio@gmail.com

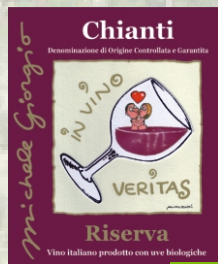


Chianti DOCG

Grapes: Sangiovese 90%, Ciliegiolo and Merlot 10%

Wine produced from grapes harvested by hand and selection of the best bunches. Fermentation in stainless steel tanks for 15-20 days with wild yeasts. Twelve months maturation in French and American oak barrels. Three months of aging in bottle.

Profile: elegant and well-proportioned body, aromas of berries and spices, deep and soft.

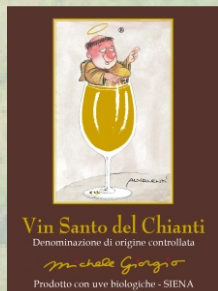


Chianti DOCG Riserva

Grape: Sangiovese 100%

Wine produced from grapes harvested by hand and selection of the best bunches. Fermentation in stainless steel tanks for 20 days with wild yeasts. Maturation of twenty-four months in French oak barrels. Six months of aging in bottle.

Profile: elegant, fresh, hints of red fruits, extraordinarily complex and persistent.



Vin Santo del Chianti DOC

Grapes: Malvasia del Chianti 50%, Trebbiano Toscano 50%

Wine produced from grapes harvested by hand and selection of the best bunches. posed in natural drying in reed matting, no fi in early December. Soft pressing of the grapes and fermentation in wooden barrels called *caratelli* for three years.

Profile: elegant, fresh, soft, hints of dried fruit and honey, extraordinarily complex and persistent.

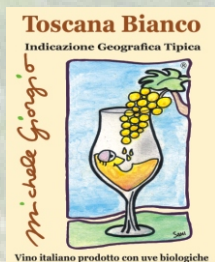


Toscana Rosato IGT

Grapes: Sangiovese 80%, Cilieggiolo and Merlot 20%

Wine produced from grapes harvested manually. Contact time with the skins for 6-8 hours, followed by pressing and fermentation in stainless steel tanks for 15 days with wild yeasts. Maturation of two months in American oak barrels.

Profile: elegant and well-proportioned body, aromas of red fruit and floral, intense and soft.

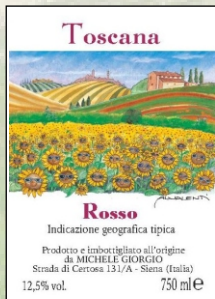


Toscana Bianco IGT

Grapes: Chardonnay 30%, Pinot Blanc 30%, Sauvignon Blanc 40%

Wine produced from grapes harvested manually. White vinification in stainless steel tanks for 15 days with wild yeasts. One month maturation in French oak barrels.

Profile: very aromatic and fruity, intense, soft and persistent.

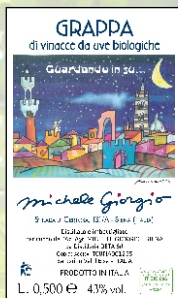


Toscana Rosso IGT

Grapes: Sangiovese 70%, Merlot and Cilieggiolo 30%

Wine produced from grapes harvested manually. Fermentation in stainless steel tanks for 15 days with wild yeasts. Maturation of four months in American oak barrels.

Profile: elegant, soft, hints of red fruits, good length.



Grappa

From organic company grape marc was made a grappa with great personality and elegance, natural complement to the range of wines produced.

Profile: smooth taste, very aromatic and persistent leaves a feeling nice and clean. From robust and elegant structure that meets those looking for a grappa with a strong character but want to enjoy their time.



Olio Extra Vergine di Oliva Extra Virgin Olive Oil

The traditional cultivars Frantoio, Leccino, Pendolino and Moraiolo are planted for made the olive oil, are cold processed to get an olive oil with extraordinary organoleptic and nutritional quality. Bottled without filtration.

Profile: intense flavors of artichoke, elegant and slightly spicy.

The Farm **Michele Giorgio** was born in 2000 in line with our strong passion for the land and the products it can offer. We are located in the south hills of Siena, 2 km from the historic center. Our crops are managed according to **organic methods**, with seasonal vegetable production in open field. We are controlled by **ICEA Toscana** and adhere to the rules of production "**GaranziaAIAB**".

