

## BECCARIS CHIANTI



**VARIETAL:** Sangiovese Blend

**FARMING PRACTICES:** Sustainable grown, dry farmed.

**VINIFICATION:** Careful de-stemming and selection. Fermentation in stainless steel tanks.

**TASTING NOTES:** Ruby red with good violet shades. Pronounced notes of red berry fruits. Full bodied with very good balance and a pleasant finish

**FOOD PAIRINGS:** Pairs well with almost any food!

Located between Siena and Arezzo, our vineyards lie mainly on gently rolling hills ranging in altitude between 900 and 1600 ft. The soils consist mainly of marine sediments, clay and silt. The climate is typically Mediterranean, with little rainfall in the summer months. We strive to keep tradition alive and promote ethics and sustainability in the vineyard, with parts of the vineyard already converted to organic production. Our goal is to produce excellent wines with an authentic heart. Winemaker Lorenzo Landi was born and raised in Toscana and wine was always his passion. In 2004 he received the “Vini di Toscana” award from the Tuscany Region and in 2017 he was chosen Winemaker of the year by La Guida Essenziale ai Vini d’Italia. The emblem of Beccaris is a rampant Pegasus – an ancient mythological symbol which evokes the long history of our region.

