

Wines From The San Gimignano Region

Producers in Tuscany, and especially those just outside the Chianti Classico area, have been working hard for the past few years to improve the quality of wines produced in the region. Many new grapes have been introduced resulting in more varied and delicious new wines. Some of the finest wines in the area are privately produced in very low volumes and are only sold into the local market. Our wine selections are all personally selected from local producers and will not be found on supermarket shelves.

The local vineyard owners are always delighted to explain the intricacies of wine production and to offer tasting to interested parties. We are happy to arrange visits before or during your stay.

We can also supply you with a stock of wine for your stay – choose from the following list. NB: Prices, vintage and availability cannot be guaranteed.

<i>Pietralta</i>	<i>Extra Details</i>	<i>Approximate Prices</i>	<i>Bottles Required</i>
<i>Chianti, (DOCG) 12.5%</i>	<i>Light, dry Chianti, red wine made from San Giovesse grapes suitable for lunches or light dishes such as pastas</i>	£6.50	
<i>Branconero -Chianti Riserva</i>	<i>Dry full bodied Chianti red wine made from San Giovesse grapes suitable for meat and rich pastas dishes. Matures well.</i>	£8.50	
<i>Solivagus ~13.5%</i>	<i>Blend of Syrah & Merlot, matured for 24 months in Oak barriques. Full bodied with aromatic tannins, berry and wood topnotes.</i>	£15.00	
<i>San Vettore</i>	<i>Organic Wines</i>		
<i>Ragoloso, 9%</i>	<i>Red table wine bottled immediately from production</i>	£6	
<i>Chianti (DOCG)</i>	<i>Ruby red Chianti, suitable for all foods, easy drinking.</i>	£6-7.00	
<i>Chianti Riserva</i>	<i>100% San Giovese, 2 year maturation, good with meats and cheeses.</i>	£8.50	
<i>Maria Theresa</i>	<i>Cabernet Sauvignon matured in barriques. Intense colour and wood topnotes, this wine marries well with Salamis and mushroom dishes.</i>	£10.00	
<i>Marfherita Maria, 12%</i>	<i>Blended Traminer and Sauvignon White. Good with parma ham and melon.</i>	£5.00	
<i>Traminer, 13%</i>	<i>Single Grape Traminer, this is a straw coloured white that drinks well with cheese and rich fish dishes</i>	£7.50	
<i>Voigner, 13%</i>	<i>Single Grape Voigner, a well structured white with apricot on the nose. Good as an aperitif or with fish.</i>	£7.00	
<i>Paxito, 15%</i>	<i>Sweet white wine made from Traminer and Sauvignon Passite</i>	£15.00	
<i>Grappa 43%</i>	<i>Chianti Grappa</i>	£11.00-12.00	
<i>Grappa 40%</i>	<i>Chardonnay Grappa</i>	£11.00-12.00	
<i>Santa Christina</i>			
<i>White Table wine</i>	<i>A fruity and dry white wine, elegant making it good as an aperitif or with Fish</i>	£5.00	
<i>Hanemone</i>	<i>Easy drinking dry white with a fruity finish</i>	£7.50	
<i>Decimamusa</i>	<i>Excellent quality Sauvignon Blanc, matured in barriques, rich straw colour and butterscotch finish</i>	£12.00	
<i>Chianti (DOCG)</i>	<i>Traditional Chianti</i>	£6.00	
<i>Fontallorso</i>	<i>Pure San Giovese, dry red,, excellent rich colour with blackberries and cherry flavours.</i>	£7.50	
<i>San Martino</i>			
<i>San Giovese</i>	<i>Our own light red wine made from pure San Giovese, may be bought by the litre or bottled as available</i>		
<i>Olive Oil</i>	<i>Our own limited production oil with delicate flavours of pepper and apples</i>		
<i>Others Recommended</i>			
<i>Pannizzi</i>	<i>Excellent selection of Vernacias</i>	£9.00-22.00	

Local Venditta Diretta

Pietralta – next door, up the hill left and left, brings you to Franca and Michele. Try the Reserva and the Branco Nero. Fabulous

San Vettore – next door as well (there's a theme here), turn right at the top of the hill, whites, reds and a sparkling red selection from Massimo and Serenella. Ring first.

Villa Pillo – Through Gambassi Terme and out on the Castelfiorentina road, in the village of Pillo. Big estate producing, Cabernet, Franc, Syrah, Merlot and blends, not typical Chianti, but great wine.

Panizzi in san Gimignano offers fabulous Vernacias.

Our favourite wine shop (Enoteca) is in Montaione, great selection of local wines, classic Chianti labels and good vintages. We've picked up wine here that we've searched for, for ages.