

# SAN LAZZARO

## Pinot Grigio

This crisp, fresh wine's typical straw yellow color is cast in a greenish glow. Fruity aromas of apple, pear and a hint of citrus fruit match perfectly with top notes of freshly picked flowers.

**Colour** : Straw yellow with greenish reflections

**Varietals** : Pinot Grigio

**Origin** : Italy

**Region** : Terre Siciliane, Indicazione geografica tipica

**Vintage** : 2017

**Alcohol%** : 12%

**Bottle** : 0,75L

**Food pairings** : It pairs well with a wide array of lighter cuisine, especially fish, shellfish, poultry, pastas in cream sauce and softer cheeses. Serve chilled.



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## Collezione - Negroamaro

This iconic taste of southern Italy, practically a symbol for the region, is a deep red wine with intense aromas of candied fruit and savory spices with a smooth and sensual mouthfeel.

**Colour** : A deep red violet colour with purple edges.

**Varietals** : Negroamaro

**Origin** : Italy  
**Region** : Puglia, Indicazione geografica tipica  
**Vintage** : 2017

**Alcohol%** : 13,0%

**Bottle** : 0,75L

**Food pairings** : Ideal to accompany flavored pasta dishes with tomato sauce, roast meats, game, salami, and mature cheeses. Serve at room temperature.



## SAN LAZZARO

### Prestige - Chianti

This is Tuscany at its best. A great quality, full-bodied wine with an elegant fragrance of violets with a hint of cherries. Intense and well-balanced with an impressively smooth finish.

**Colour** : Vivacious ruby red colour tending to garnet with ageing

**Varietals** : Chianti

**Origin** : Italy  
**Region** : Toscana, DOCG  
**Vintage** : 2016

**Alcohol%** : 12%  
**Bottle** : 0,75L

**Food pairings:** : Delicious partner to spicy pasta dishes. Ideal with roasts, steaks and grilled veal. Serve at room temperature.

