

“Ora” Chianti Classico DOCG



"Ora" is the wine you can enjoy here and now, and everyday beyond.



Vines: Only local genuine vines are used, like the Sangiovese from Savignola and a blend of Malvasia Nera and Colorino di Toscana.

The primary aromas of our Sangiovese are preserved with the highest respect, with a modest contribution of wood in the aging process through a short time in French oak barriques.

Ora has a genuine wine with lively color, that immediately fills your nose with fresh hints of the violet flower and herbaceous plants, which blends with aromatic red fruit and cherry.

During the tasting it starts smooth and then quite quickly confirms its fresh acidity in your mouth, added with pleasant tannins and a good structure which enriches and wraps your palate, with a dynamic finish that makes the persistency and drinkability of this Chianti Classico even longer.

AWC Vienna 2019: Gold Medal

Vintage: 2015

This wine saw its daylight during a good year for the climate, very well balanced which favored the aging process. Circumstances that are ideal for producing wines of high quality and longevity. With the vintage of 2015 emerges the main characteristics of the Savignola terroir.

Food pairings: Excellent together with medium aged cheeses like the Pecorino (sheep cheese), it's an optimal pairing with white meat and Tuscan cold cuts, it goes well with pasta and a light sauce, and legume soup. A wine to enjoy everyday!

”Paolina”

Riserva Chianti Classico DOCG



This wine is dedicated to Paolina, the woman who started the production of Chianti Classico at Savignola. A woman with a strong personality that represents our history, to whom we are dedicating this wine, refined and



Vines: A rigorous selection process resulting in mostly Sangiovese with a smaller percentage of Colorino di Toscana.

A harmonious and elegant wine.

This wine is a result of a carefully chosen and hand picked selection of grapes from the best exposure among the vine fields. The aging of 14 months takes place in big oak barrels according to the tradition of Paolina, and then the wine is maturing in bottles for at least 2 years.

The wine of Paolina has an intense ruby red color, deep and inviting. In the nose it awakens your senses of the aromas of mature cherry and a distinct pepper note, anticipating the tasting. This is a full bodied wine that wraps around your palate, fills it with mature tannins and a richness of flavors. Paolina contributes also with a cheerful finish spicy and persistent.

Luca Gardini, the best Sommelier in the world (WSA 2010): 95 points

Falstaff: 92 points

Decanter: 91 points

Vintage: 2015

This wine saw its daylight during a good year for the climate, very well balanced which favored the aging process. Circumstances that are ideal for producing wines of high quality and big potential. With the vintage of 2015 there emerges the main characteristics of the Savignola terroir.

Food pairings: Excellent together with aged cheeses and it's an optimal pairing with red meat, Tuscan cold cuts and . The wine goes well with pasta and a wild boar ragù or truffle.

“Mio” IGT

“Mio” is the wine that Savignola always dreamt of: Sangiovese in purity, which represents the perfect combination of passion, identity and typicality of the vine.



Vines: 100% Sangiovese, Savignola's best Sangiovese vines.

A limited production, Mio is obtained exclusively from Sangiovese grapes from our vineyard “Vigneto del Pozzo”. Mio is the culmination of a strict hand selection of grapes and a slow maturing in its big barrels of French oak.

The wine has a limpid and lively intense ruby red color. Mio brings an engaging nose which is revealed in an aromatic range of balsamic herbs, alcohol soaked cherries and withered violets. On the palate the wine is harmonious and elegant, which is a sign of perfect maturation of the tannins and expresses the typical freshness of Sangiovese. The dry and persistent finish gives a hint of a long aging possibility for Mio.

AWC Vienna 2019: Gold medal

Vintage: 2016

It was a special year, characterized by well distributed rain in the growing phase, followed by a well balanced summer and a mild and fresh maturation phase. Thanks to this we have been able to develop a pure Sangiovese that today is the pride of Savignola.

Food pairings: Excellent with roasted, grilled and stewed meats. It's also a meditation wine that goes well with chocolate, cigar and pipe.