



In 1961, located in the Chianti hills, between the Tuscan cities of Florence and Siena, seventeen wine growers joined forces and knowledge to protect the heritage of Tuscan wine, the territory and the Chianti image. Thus, began the long journey of the "Agricoltori del Chianti Geografico", destined to write the history of Tuscan wine. Their vineyards are located in Chianti, Chianti Classico, Vernaccia di San Gimignano, which are the most prestigious production areas within the sun-drenched hills of Tuscany. Geografico is one of the oldest cooperatives in Tuscany. The current partnership has opened up new opportunities, fostered innovation and has enabled Geografico to continue their passion to produce Chianti that represents their land and history. Geografico's collection is steeped in tradition and culture with strong links to its territory. Geografico Borgo Alla Terra is a range of traditional Italian Chianti made primarily from Sangiovese with a small percentage of other Tuscan red grape varietal.



PRODUCT CODE	DESCRIPTION	VARIETAL	SIZE	UPC
ZGBC	<b>GEOGRAFICO BORGO ALLA TERRA CHIANTI DOCG</b> The nose is fruity, spicy, and fragrant. Bright, with dark cherries and herbs on the palate, the wine has a refreshing finish. PAIR WITH: soups, pasta, salami, poultry and cheese.	Sangiovese 90%, Malvasia Nera 5%, Canaiolo 5%	750ml	6
ZGBCCS	<b>GEOGRAFICO BORGO ALLA TERRA CHIANTI COLLI SENESI DOCG</b> Cherry, wild berries, anise, and spice dominate the nose. The palate is savoury and elegant with hints of red fruits and Mediterranean herbs alongside velvety tannins. PAIR WITH: tomato-based dishes, chicken and game.	Sangiovese 90%, Canaiolo 10%	750ml	6
ZGBCR	<b>GEOGRAFICO BORGO ALLA TERRA CHIANTI RISERVA</b> The bouquet is both persistent and ethereal with distinct notes of herbs and sweet spices. In the mouth the wine is well structured, soft, smooth and elegant. PAIR WITH: meats and hard cheeses.	Sangiovese 95%, Cabernet Sauvignon 5%	750ml	6
ZGBFL	<b>GEOGRAFICO BORGO ALLA TERRA CHIANTI FERRANTE LEGGERO APPASSIMENTO TOSCANA</b> Harvested using the leggero appassimento (light drying process) the wine exhibits red fruit notes and a complex, elegant tannic texture. Vivid red in colour with purple hues. Has a distinctive aroma of red fruits, particularly cherry and black cherry, seasoned with subtle spices. With a full body and refined elegance, Ferrante never loses its charm. A long and persistent finish accompanies the silky tannic texture. PAIR WITH: roasts, red meats, game and cheeses.	50% Sangiovese, 40% Cabernet Sauvignon, 10% Syrah	750ml	6





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ZGCBT	<p><b>GEOGRAFICO CONTESSA DI RADDA BIANCO TOSCANA IGT</b></p> <p>Vibrant straw yellow in colour with a touch of green. On the nose it is refined, elegant, fruity with notes of peaches, apples, pears and cedar, with notes of pineapple. Medium bodied. The palate is round and soft, with an elegant finish. PAIR WITH: seafood, traditional risotto or spicy cheeses.</p>	Chardonnay 90%, Malvasia del Chianti 10%	750ml	6
ZGCRT	<p><b>GEOGRAFICO CONTESSA DI RADDA ROSSO TOSCANA IGT</b></p> <p>Predominantly Merlot grown in cool areas, produces a full-bodied wine capable of maintaining great elegance with a round and intense structure. Deep ruby, black berry fruit, accompanied by hints of liquorice and tobacco. Cabernet Sauvignon and Petit Verdot add complexity with spicy notes, herbaceous hints as well as tannic structure, with a long elegant dry finish. PAIR WITH: red meat, wild game and aged cheeses.</p>	Merlot 90%, Cabernet Sauvignon 5%, Petit Verdot 5%	750ml	6
ZGCCC	<p><b>GEOGRAFICO CONTESSA DI RADDA CHIANTI CLASSICO DOCG</b></p> <p>Harvested from high-altitude vineyards, the wine exhibits floral elements with fresh dark cherries and lightly toasted herbs on the nose. Sangiovese and Merlot are vinified separately with each undergoing around 14 days maceration. Malolactic fermentation takes place in cement tanks. A fresh medium body Chianti Classico with velvety and a nice length. PAIR WITH: pasta, ragu, wild game and hard cheeses.</p>	Sangiovese 95%, Merlot 5%	750ml	6
ZGCCR	<p><b>GEOGRAFICO CONTESSA DI RADDA CLASSICO RISERVA</b></p> <p>Hand harvested and separately vinified in stainless steel. After fermentation the wine is racked to 50% large oak and 50% barriques for 18 months and then 3 months in bottle before release. Ruby red in colour with garnet hues. Intensely vinous aroma features notes of ripe fruit, spices and persistent soft scents. On the palate it is pleasantly tannic, harmonious and velvety. PAIR WITH: grilled meat, mushroom-based dishes and hard cheeses.</p>	Sangiovese 90%, Cabernet Sauvignon 5%, Colorino 5%	750ml	6

