



CANTINE GUIDI
1929

AREA OF PRODUCTION

The vineyards planted with Guyot training system have an average age of 10 years.

They are placed at 450 m, between San Donato in Poggio and Castellina in Chianti.

The soil has a average dough sandy and clay layers with plenty skeleton.

GRAPES

 80% Sangiovese,
20% Merlot, Canaiolo, Malvasia Nera.

VINIFICATION

Traditional vinification in red at 28°C

AGEING

 10 Months in Big Oak Barrel and Cement Tank
3 Months in Bottle

CHARACTERISTIC

The colour is a garnet-red. Intense, full and concentrated scent with elements of underbrush and spices.

The taste is of a dry body with soft consistent and well-blended tannins which is particularly persistent.

ALCOHOLIC

13,5 % Vol.

TEMPERATURE OF SERVICE

18-20 °C.

NOTES

The stylised image on the label represents an old country church "San Giorgio allo Spadaio" from 1184 b.C., that stands over our vineyards. We would like to think that it bless our grapes year after year

CHIANTI CLASSICO D.O.C.G.

