



CANTINE GUIDI

1929

AREA OF PRODUCTION

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

They are placed at 400 m, between San Donato in Poggio and Castellina in Chianti.

The medium-textured soil is composed by sandy.

GRAPES

90% Sangiovese,
10% Merlot, Colorino

VINIFICATION

Traditional vinification in red at 28°C

AGEING

18 Months in Big Barrel and Tonneaux
6 Months in Bottle

CHARACTERISTIC

Ruby-red coloured. The scent is intense and complex with elements of ripe fruit and elegant floreal notes. The taste is full-bodied, soft and harmonious.

ALCOHOLIC

13,5 % Vol.

TEMPERATURE OF SERVICE

18-20 °C.

NOTES

Hundreds years of work and the great skills of Chianti people given us the necessary knowledge to produce a wine that expresses its territory to the best.

This Riserva, which we have waited for long time, it is a path of growth to offer the best of Chianti Region.

AWARDS



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CHIANTI CLASSICO RISERVA D.O.C.G.

