



CANTINE GUIDI

1929

AREA OF PRODUCTION

The vineyards placed in the area of San Gimignano, at 350 meter on the sea level.

They are 20 years old and



GRAPES

- 90% Sangiovese,
- 10% Canaiolo, Colorino

VINIFICATION

Traditional in red at a temperature of 28°C

AGING

-  3 Month in steel tank
-  3 Month in the Bottle

CARATTERISTICHE

Ruby-red coloured. The scent is intense and complex with elements of nature fruit and elegant floreal notes.

The taste is full-bodied, soft and fruity, and harmonious.

ALCOHOLIC

13,0 % Vol.

TEMPERATURE OF SERVICE

Temperatura 18-20 °C.

NOTES

Chianti is a wine that represents the territory in which it was born.

While drinking it, you will be transported to our unique hills.

RATING



Un Bicchiere

CHIANTI
D.O.C.G.

