



CANTINE GUIDI
1929

AREA OF PRODUCTION

The vineyards planted with Cordon t training system have an average age of 20 years. They are placed at 350 m, in San Gimignano area. The soil is composed by sandy and clay layers, rich in texture and in minerals fossils.

GRAPES

 90% Sangiovese,
10% Canaiolo, Colorino.

VINIFICATION

Traditional vinification in red at 28°C

AGEING

 12 Months in Big Oak Barrel
6 Months in Bottle

CHARACTERISTIC

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

ALCOHOLIC

13,5 % Vol.

TEMPERATURE OF SERVICE

18-20 °C.

NOTES

Riserva represents the best expression of its territory. It is an elegant, sophisticated and soft wine, of a strong character that expresses the magnificence of all Sangioves's qualities.

AWARDS



84/100



85/100

www.guidi1929.com

CHIANTI RISERVA D.O.C.G.

