



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

 80% Sangiovese,  
20% Ciliegiolo, Canaiolo

#### VINIFICATION

White vinification in steel tank at controlled temperature of 16°C.

#### AGEING

 3 Month in steel tank

#### CHARACTERISTIC

A brilliant colour, an interesting nose with aromas of cherry, strawberry and raspberry, a gentle perfume of rose. On the palate dry and fresh with well bound acidity. Pleasant finish.

#### ALCOHOLIC

13,0 % Vol.

#### TEMPERATURE OF SERVICE

10-12 °C.

#### NOTES

Not the ordinary rosè: it's a Chianti Rosè. Drink fresh in the summer night or for aperitif under the sun.

ROSATO TOSCANO  
I.G.T.

**CHIA.RO**

