



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% Merlot

VINIFICATION

Traditional in red at a temperature of 28°C

AGING

 3 Month in steel tank
 3 Month in the Bottle

CHARACTERISTICS

Ruby red colour. It's a fresh wine, pleasant smelling and easy drinking. The taste is intense, fruity and fragrant.

ALCOHOLIC

12,5 % Vol.

TEMPERATURE OF SERVICE

Temperatura 16-18 °C.

NOTES

A pleasant wine to be enjoyed every day. Suitable for simple meals such as charcuterie and cheese.

It's a wine for who doesn't want to drink complex wine.

ROSSO
TOSCANO
I.G.T.

