

Guidi

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

 100% Sangiovese,

VINIFICATION

in red at a temperature of 28°C

Fermentation in wood for 10 days

AGEING

 3 Months in steel tank

3 Months in the Bottle

CHARACTERISTICS

Deep red colour. It's a fresh wine, pleasent smelling and easy drinking. The taste is intense, fruity and fragrant: a really flavour explosion.

ALCOHOLIC

13,0 % Vol.

TEMPERATURE OF SERVICE

12-14 °C.

NOTES

It's a Sangiovese full of personality and out of the ordinary that surprises with its structure and its softess. The wooden fermentation makes it a very nice product to discover by every glass. *DRINK IT FRESH.*

AWARDS



1 Bicchiere

IVINI DI
VERONELLI
2018

RUGGENTE
SANGIOVESE TOSCANO
I.G.T.



www.guidi1929.com