



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% Vernaccia di San Gimignano.

VINIFICATION

In steel tank at controlled temperature of 16°C

AGEING

 3 Months in Cement Tank

CHARACTERISTIC

It has a delicate straw yellow colour, a fresh and dry taste with unmistakable almond notes.

ALCOHOLIC

13,0 % Vol.

TEMPERATURE OF SERVICE

10-12 °C.

NOTES

The Best expression of our Vernaccia gives us a wine with an incredible drinkability and freshness. The minarality and acidity are very well balanced.

AWARDS



 2 Bicchieri



87/100



87/100

www.guidi1929.com

"SELEZIONE" VERNACCIA DI SAN GIMIGNANO D.O.C.G

