



Guido Gualandi “Danza del Fauno”



Danza del Fauno:

Rosso di Toscana IGT
Organic Colorino 100%
First production: 2014
Vineyard age: 1960 and later.

The clone is an historical Tuscan variety.
Fermented with the grape skins and some stems for 2 weeks.
Aged 10 months in traditional oak barrels.
Harvest: end of September, beginning of October.
Vineyard altitude: 300 meters above sea level.

Soil: Alberese.
Average yield: 2,000 liters per hectare.
Production: 900 bottles per year.

Non filtered, no animal product used.



Danza del Fauno, the process:

Excess grape bunches are eliminated in August and during the September harvest.

The grapes are picked by hand using “bigonce,” a type of traditional basket (top left). The non-destemmed grapes are fermented together in the wooden vat (see left). Once fermentation is completed, the liquid is transferred to barriques for about 12 months before bottling. Barriques are rolled to mix the wine during aging. A small quantity of sulphites is added when bottling.

Bottling is manual. A deposit may form.

Alcohol: 13-14%



The label idea came from seeing the Greek Bronze statue of a dancing satyr from Mazara del Vallo, found in the sea by the fishing boat Don Ciccio.
Label and capsule color may vary in a random way while the text, the sketch and the wine are the same.