

# Guido Gualandi GUALANDERESCO



Gualanderesco, the process: Starting in the vineyard, intense care is devoted to the plants. The grass is mowed and other unwanted plants which sprout up around the grapevines are weeded out. Excess grape bunches are eliminated in August and during the September harvest, and the Sangiovese bunches are also trimmed as they tend to be too heavy. The grapes are picked by hand using "bigonce," a type of traditional basket (top left). Some of the non-destemmed grapes are foot-pressed, others are destemmed and then fermented together in the wooden vat (see left). Once fermentation is completed, the liquid is transferred to barriques for about ten months (batonnage is performed every other day) and then bottled. A small quantity of sulphites is added when bottling.

This wine is also lightly filtered.  
A deposit may form.  
Alcohol: 13.5%

## Gualanderesco

Rosso di Toscana I.G.T.

Derived mainly from Sangiovese and Merlot grapes. A small percentage of the historical Tuscan varieties such as colorino and Abrusco are added to the blend.

Fermented with the grape skins and some stems for 2 months.

Aged 30 months in barriques and barrels.

Harvest: end of September, beginning of October

Vineyard altitude: 150-300 meters above sea level

Age of vineyards: from 5 to 35 years old

Soil: Alberese and Pleistocenic sands and clay

Average yield: 3,000 liters per hectare

Production 2,500 bottles per year

No herbicides or pesticides are used in the vineyard.

Fertilized with organic fertilizers.

Since 2006, no animal products are used in the vinification process.

Suitable for vegans.



## Gualanderesco

The paintings on the back and inside the cross is a battle and the starry night is typical of the mediaval paintings as wells the Byzantine frescos of Galla Placidia. Dedicated to my second daughter Rebecca Narcisa Gualandi.