



# Guido Gualandi Vin Santo



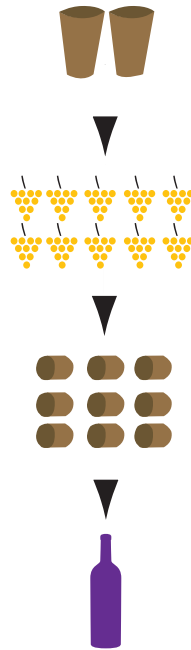
## Vinsanto del Chianti Colli Fiorentini D.O.C.

Made with Trebbiano and Malvasia grapes;  
old vines.

Aged 40 months in traditional chestnut barrels.  
Harvest: end of September, beginning of October.  
Vineyard altitude: 250 meters above sea level  
Age of vineyard: over 40 years old  
Soil: Alberese  
Average yield: 5,000 liters per hectare  
Production: 600 bottles per year

No herbicides or pesticides are used in the  
vineyard. Fertilized with organic fertilizers.  
No animal products are used  
in the vinification process. Filtered wine.  
Suitable for vegans.

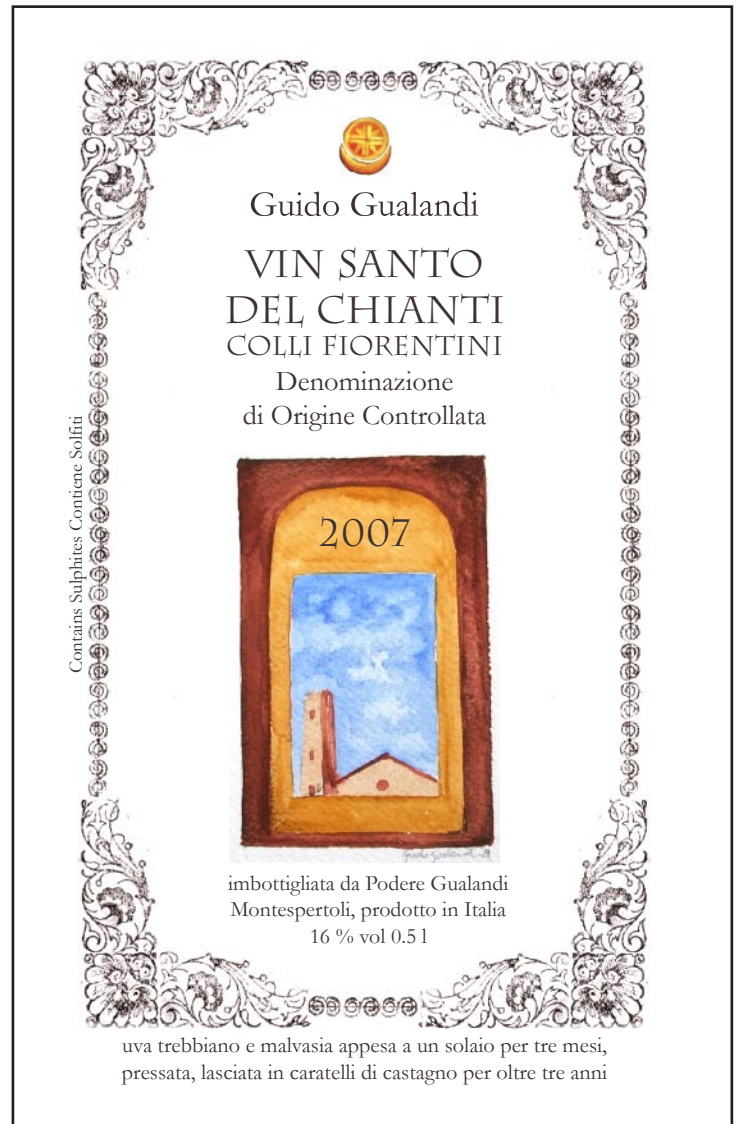
Sold in half liter bottles



## Vin santo del Chianti, il processo:

This Vinsanto del Chianti has been made  
closely following the Chianti tradition  
using only Tuscan varieties. The grapes are  
picked by hand using "bigonce," a type of  
traditional basket (top left). Grapes are set  
to dry for more than three months and  
then pressed. The wine ages in small  
chestnut vats for more than three years;

Alcohol: 16.0%



uva trebbiano e malvasia appesa a un solaio per tre mesi,  
pressata, lasciata in caratelli di castagno per oltre tre anni