



Guido Gualandi
VINVM
 BIANCO DI TOSCANA IGT
 2012

Uva bio raccolta a mano, fermentata con lieviti naturali, raspi e bucce in botti di castagno. Metodo Archeologico
 Hand-picked organic grapes, fermented naturally with stems and skins, aged in chestnut barrels. Archaeological method.



12 % Vol. 0.75 litri

Prodotto, vinificato e imbottigliato a Poppiano, Montespertoli Italia da Podere Gualandi
 Prodotto in Italia, www.guidogualandi.com

Ingredienti: uva bio. Ingredients: organic grapes.
 Malvasia del Chianti, Trebbiano Coda di Cavallo
 Non filtrato, Unfiltered

Senza solfiti aggiunti, No sulphites added.
 Contiene comunque pochi solfiti, Contains few sulphites.

lotto Vb 1 2013



Vinum:

Bianco di Toscana I.G.T.
 From Malvasia Lunga (detta del Chianti) and Coda di Cavallo (Trebbiano).
 Certified organic wine

Fermented in chestnut vat.
 Aged in chestnut vat.
 Harvest: beginning of October
 Vineyard altitude: 250 meters above sea level
 Age of vineyards: 35 years old
 Soil: Alberese and Pleistocenico clay
 Average yield: 5,000 liters per hectare
 Production 1,000 bottles per year
 No herbicides or pesticides are used in the vineyard.

Fertilized with organic fertilizers.
 Slightly filtered.
 Sulphites are added.
 No animal products are used.

Vinum, the process.

Vinum, 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. Ruined 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 picking is late, during October. The grapes are left in the sun for a while to "cook," and then each is pressed with a stick in the bigonce. Skins and stems are fermented in chestnut for 15 days. The skins are pressed manually and the liquid transferred without pumps.

Golden in color, this white has a robust structure and aromatic taste typical of Malvasia.

Alcohol: 14.8%



Vinum, the name:

Vinum, the latin word for wine, is an appropriate name for this wine, made according to a Roman recipe. After reading some wine making techniques by Plinim and Columella, we tried to reproduce one of those in search of a new ancient taste.