

Vinum Porpora:

Organic wine approved

Sangiovese di Toscana I.G.T.
From Sangiovese grapes

Fermented in chestnut vat.

Aged in chestnut vat.

Harvest: september

Vineyard altitude: 250 meters above sea level

Age of vineyards: 35 years old

Soil: Alberese and Pleistocenic clay

Average yield: 5,000 liters per hectar

Production 500 bottles per year

No herbicides or pesticides are used
in the vineyard.

Fertilized with organic fertilizers.

Non filtered.

Sulphites are not added.


No animal products are used.



Vinum Porpora, 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 in September. The grapes are pressed with a stick in the bigonce. Skins and stems are fermented in chestnut for 10 days. The skins are pressed manually and the liquid transferred without pumps. Aged in small oak vats.

Alcohol: 13%


 Guido Gualandi
VINUM PORPORA
 SANGIOVESE DI TOSCANA I.G.T
 VINO BIOLOGICO
 2012


Ottenuto da spremitura di uve biologiche sangiovese,
 vinificate in tino tronco conico, metodo archeologico.
 Vino invecchiato otto mesi in piccole botti di rovere.


Obtained from the pressing of organic sangiovese grapes,
 fermented in a semi conical vat, archaeological method,
 Wine aged eight months in small oak barrels.



 13 % 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.
 Non filtrato, Unfiltered
 Senza solfiti aggiunti, No sulphites added.
 Contiene comunque pochi solfiti, Contains few sulphites.


OPERATORE CONTROLLATO
B2423


REGOLAMENTO (CE) N. 1831/2003
IT BIO 006
ITALIA


selected by
Vino
Bono

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 Plinum and Columella, we tried to reproduce one of those in search of a new ancient taste