



Guido Gualandi Cipresso Rosso



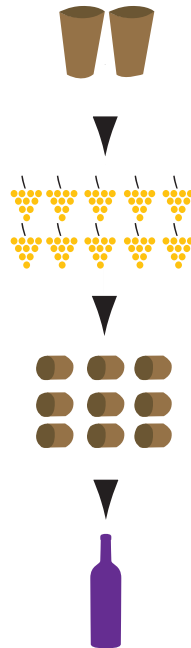
Sangiovese Toscana IGT late harvest

Made with Sangiovese grapes;
old vines.

Aged 24 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. Non filtered wine.

Sold in half liter bottles



Sangiovese Toscana IGT late harvest:

Cipresso Rosso has been made closely following the Chianti tradition using only Sangiovese 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. It is fermented with skins and stems for 20 days. The wine ages in small oak barrels for more than 2 years;

Alcohol: 15.0%

Guido Gualandi
SANGIOVESE
VENDEMMIA TARDIVA
DA UVA BIOLOGICA
Indicazione Geografica Tipica
Prodotto e imbottigliato all'origine da
Podere Gualandi, Montespertoli, prodotto italiano
www.guidogualandi.com

La nostra uva bio stramatura raccolta a
mano, fermentata con lieviti naturali in
piccole botti. Vino affinato in botti di rovere.
Metodo antico.

Hand-picked over-ripe organic grapes,
fermented naturally in small vats, aged in
oak barrels. Ancient method.

Sangiovese 100% (vino rosso dolce)
Contents 500ml - Alc. 15 % By Vol.
2011 Sweet Red Wine, Product of Italy

lotto Ro 1 2012

ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MIPAAF
IT BIO 006
OPERATORE CONTROLLATO
N.B2423

selected by
Vino Bono

**VIGNAIOLI
INDIPENDENTI**

contains sulphites contiene solfiti