

CAMIGLIANO

GUALTO BRUNELLO DI MONTALCINO RISERVA DOCG

This wine is made from grapes grown in the best sandy-clay soils of the estate, close to the castle. The micro-climate of Camigliano gives the wine elegance and a personality of bouquet and taste. Gualto has an excellent ageing potential thanks to its high quality, its bouquet evolving gracefully over time. The name "Gualto" honors owner Gualtiero Ghezzi.

TASTING NOTE



Deep red color with orange notes. Mature fruit nose of blackberry with notes of licorice, spices, tobacco and wet earth. Well-structured sip with layered richness, a fine acidity and marked soft tannins.



FOOD PAIRINGS

Thanks to its structure and elegance, it is perfect with the best Mediterranean specialties and with game, roast meat or mature cheese.



VINEYARD & PRODUCTION INFO

Vineyard location: Brunello di Montalcino Riserva DOCG
Vineyard size: 4 Ha
Soil composition: sand, clay, with fossils
Training method: spurred cordon
Elevation: 300 m a.s.l.
Vines/hectare: 5,500/Ha
Exposure: South, Southwest
Age: 20-30 y
Harvest time: from the beginning of October
First vintage: 1998
Production: 3,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese Grosso
Fermentation: stainless steel tanks 80-120 HI for 5 days (28°C)
Maceration technique: controlled temperature for 21-25 days with frequent delestage
Malolactic fermentation: spontaneous in stainless steel vats
Type of aging container: French oak barrels of 25 HI
Length of aging before bottle: 36 months
Length of bottle aging: 12 months



TECHNICAL DATA

Alcohol: 14,5 %
Residual sugar: 0 g/L
Acidity: 5,8 g/L
Dry extract: 30,2 g/L



PRODUCER PROFILE

Estate owned by: Gualtiero Ghezzi
Winemaker: Sergio Cantini
Total acreage of wine: 227 (92 Ha)
Winery production: 350,000
Region: Toscana



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