

GUALTO

BRUNELLO DI MONTALCINO RISERVA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 4 ha
Soil composition: sand, clay, with fossils
Training method: spurred cordon
Elevation: 984 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: South/South-West
Vines age: 20-30 years
Harvest time: from the beginning of October
First vintage: 1998
Production: 3,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese Grosso
Fermentation

Container: 80-12hl stainless steel tanks

Length: 5 days

Temperature: 82 °F

Maceration

Technique: controlled temperature with frequent delestage

Length: 21-25 days

Malolactic fermentation: spontaneous in stainless steel vats

Aging

Container: 25hl barrels

Wood: French wood

Length: 36 months

In bottle: 12 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 0 g/l

Acidity: 5.8 g/l

Dry extract: 30.2 g/l



FOOD PAIRINGS

Thanks to its structure and elegance, it pairs perfectly with the best Mediterranean specialties and with game, roasted meat, or mature cheese.



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, fine acidity, and marked soft tannins.

PRODUCER PROFILE

Estate owned by: Gualtiero Ghezzi

Winemaker: Michele Turchi & Carlo Ferrini

Total land under vine: 90 ha

Winery production: 350,000 bts

Region: Tuscany (Italy)

