



CAMIGLIANO



PRODUCER PROFILE

Estate owned by: Gualtiero Ghezzi
Winemaker: Giuseppe Caviola
Total acreage of vine: 227 (92 Ha)
Winery Production: 300, 000 bts
Region: Toscana

GUALTO Brunello di Montalcino Riserva DOCG

WINE DESCRIPTION

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 NOTES

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 PAIRING

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

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| Vineyard appellation: | 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, South West |
| Age: | 11- 23 years |
| Harvest time: | From the beginning of October |
| First vintage: | 1998 |
| Production: | 3,000 bottles |

WINEMAKING & AGING

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| Varietal composition: | 100% Sangiovese grosso |
| Fermentation container: | 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 |

ANALYTICAL DATA

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| Alcohol: | 13.5 % |
| Residual sugar: | 0 g/L |
| Acidity: | 5.3 g/L |
| Dry extract: | 30.2 g/L |

