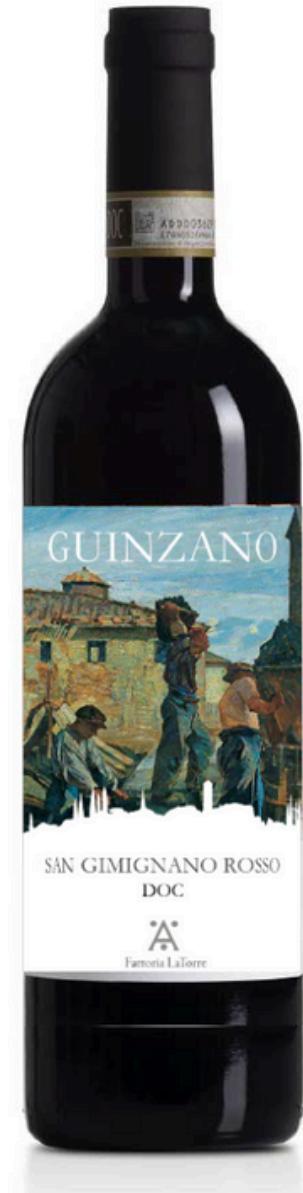


GUINZANO

APPELLATION	San Gimignano Rosso DOC
GRAPES VARIETY	Sangiovese 40%, Merlot 30%, Cabernet Sauvignon 30%
VINEYARDS	Barberino, Casaccia and Poggione
SOIL	Medium-textured soil, rich in stone
ALTITUDE	290 - 310 m a.s.l.
YIELD	5 tons/hectare
AGE OF THE VINES	20 - 35 years old
HARVEST	Manual, beginning of September (Merlot), mid- September (Sangiovese) and mid-October (C.S.)
WINEMAKING	<p>The three varieties are harvested and vinified separately. Fermentation takes place in stainless steel vats at around 25/28°C, with frequent pump-overs. After about two weeks on the skins, wine is racked, after a few days, the wines are racked again to remove the heavier lees, blended together and put into French oak barrels.</p>
FINING	The wine fines in French oak barrels for 12 months with weekly stirrings. It will age 1 year in bottle before release.
TASTING NOTES	<p>Rich and full-bodied, with layers of ripe cherry, blackberry, and plum balanced by hints of cedar, vanilla, and spice. Velvety tannins and a lingering finish reveal the harmony between Sangiovese's brightness and the depth of Merlot and Cabernet Sauvignon.</p>



Fattoria La Torre