

# 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

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.

## 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

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.



Fattoria La Torre