



GUADO ALTO

CHIANTI CLASSICO DOCG

Classification: Chianti Classico DOCG

Production Area: Castello Vicchiomaggio, Greve in Chianti

Grape Varieties: Sangiovese

Vinyard Information:

South facing, open to the West, altitude 265 mt.

5,000 vines ha, single Guyot pruning.

Heavy soil with 30% clay and 18% loam.

Abundant stones made up of Galestro a stratified lime stone and the harder Alberese, both typical to the area.

Vinification & Maturation:

Vinification: Skin contact limited to 5/6 days, stainless steel vats.

Maturation: Medium size oak barrels of 25hl for about 10 months.

Description: Guado Alto is produced from a specific plot on the Castello Vicchiomaggio estate, chosen for its unique soil composition and exposition. The goal is to produce a youthful, smooth, well balanced wine, with excellent structure enjoyable immediately when released. First vintage 2015.

Tasting Notes: Bright ruby red. Aromas of red berries, tobacco leaf, mild spice and carnation. On the palate full, warm, excellent fruit intensity, hints of cherry, the tannins are absolutely velvety. The closure is long lasting with hints of blueberry.

Food Pairings: Absolutely versatile, however ideal with veal chops and mature pecorino.

