



TENUTA BARBADORO IL GUIDO CHIANTI MONTESPERTOLI DOCG BIOLOGICO



Grape Variety 100% Sangiovese

Vineyard Location Montespertoli, Tuscany

Soil Chianti region, rich in galestro, clay and limestone

Training System Guyot

Vine Density 5,800 vines per hectare

Yield Per Hectare 7,500 kg. per hectare

Vineyard Size 29 hectares

Annual Production 4,000 bottles/year

Harvest Hand harvested and grapes selection

Vinification Delicate destemming and pressing, vinification in stainless steel barrels for 15 days at 26 ° C

Aging Refines for 18 months in oak barrels, with batonage twice a month

Organic Certifications Suolo e Salute certified EU Organic, USA Made with Organic Grapes

Alcohol Vol 13.5%

Color Slightly garnet ruby red

Aroma Spicy, intense with sensations of red fruits, berries, and vanilla, with good complexity and finesse.

Taste Strong tannic, warm, and spicy with an elegant balanced body, enveloping on the finish

Food Pairing Red meat dishes, cold cuts, game, and aged cheeses

Serving Temperature 16° C. / 60.8° F in large glasses, to be opened about one hour before.

Type Of Cork Natural Cork

Bottle Size (L) 0.75

