

Rosso del Guardia 2018

Wine name	Rosso del Guardia IGT Toscana
Denomination	<i>Ciliegiolo and Abrusco nero Toscana IGT</i>
Grape vine	<i>Ciliegiolo 80% and Abrusco nero di Toscana 20%</i>
Production	4.000 bottles
Origin	<i>Borgo Pignano, Volterra (Tuscany)</i>
Type of soil	<i>Calcareous clay</i>
Altitude	<i>Average 500 m a.s.l.</i>
Training system	<i>Guyot</i>
Plant density	<i>5'000 plants/ha</i>
Yield of grapes per hectare	<i>60 q.li/ha</i>
Harvest period	<i>Late September</i>
Alcohol content	<i>13,00 – 13,50 % vol.</i>
pH	<i>3,60 – 3,70</i>
Total acidity	<i>4,80 – 5,00 g/l</i>
Sugar residue	<i>0,50 – 1,00 g/l</i>



Winemaking

Grapes are selected in the vineyard and harvested by hand, crushed and destemmed immediately and carried in thermo-conditioned stainless steel tanks. Fermentation of two grape varieties is carried out separately at a maximum temperature of 26 ° C in order to obtain fresh and fruity aromas. The maceration lasts up to 10 days, with daily short reassemble interventions and targeted délestage techniques. After racking, the wines undergo malolactic fermentation in stainless steel vats where mature on the fine lees for another 8 months. This is followed by the assembly, stabilization and bottling operations carried out approximately 9 months after the harvest.

Tasting notes

Intense ruby red colour, bright and lively, with violet reflections. On the nose is characterized by great fruity intensity with notes of small black and ripe red berries; imbued with vivid and well-defined spicy hints of pink pepper and thyme in the background, and a faint perception of bitter cocoa in the end. Its flavour is rounded with very silky lively tannins and a clean, fresh and sapid finish.

Advice for service

Serving in a medium size glasses at a temperature around 16°C.

Gastronomic combinations

Ideal with mixed appetizers, pasta-based first courses, grilled white and red meats.