



GIUDO

Toscana Rosso IGT

Philosophy

Giudo is an enological project and, at the same time, a message to the wine world regarding the Sangiovese varietal. Sangiovese is in fact the Godfather of all red Italian grapes. It is the most planted varietal in Italy, it's the ultimate varietal.

We symbolize with our label, our commitment to this grape. The circle on the label represents the earth the man with open arms is ready to fully embrace it, and work in harmony.

Our Toscana Rosso IGT, wants to be the best expression of this incredible grape

Technical Sheet



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| APPELLATION | Toscana IGT Rosso |
| VINEYARD LOCATION | Montalcino (SI) |
| VINTAGE | 2012 |
| VARIETALS | sangiovese 100% |
| ALTITUDE | 300 m.a.s.l. |
| ORIENTATION | south-est |
| INCLINATION | 10% |
| SOIL | limestone, rich in fossils, moderately loose-packed |
| VITICULTURE | one armed cordon guyot training system |
| DENSITY | 6.600 units/hectare |
| PRODUCTION PER HECTARE | 1 kg per unit (6 tons/hectare) |
| WINEMAKER | Carlo Ferrini |
| TEMPERATURE AT FERMENTATION | 25-28 Celsius |
| VINIFICATION | in stainless steel and cement |
| YEAST | autochthone |
| AGING | French oak 5/7 hl and bottle |
| DURATION OF AGING | 12 months + 12 months |
| ANALYTICAL DATA | |
| ALCOHOL CONTENT | 14,00 % |
| SUGAR LEVELS | 0 g/l |
| ACIDITY | 6,15 g/l |
| EXTRACT | 30 g/l |
| SERVING TEMPERATURE | 18 °C |
| AGING POTENTIAL | optimum for 10 years |
| PAIRING | red meat, roasts, game |

by
Carlo Ferrini