



TENUTA la PINETA

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Name	Il Guido
Appellation	Chianti Superiore DOCG
Wine Description	Red Dry
Alcohol Content	15%
Vineyard Location	Castiglion Fibocchi – Arezzo
Grapes	Sangiovese 85% Merlot 10% Canaiolo 5%
Vine Age	20 years old
Altitude	250 m above sea level
Exposure	South-East
Growing system	Guyot
Vines per hectare	5500/hectare
Yield per hectare	5 t
Harvest	By hand, with small boxes, second half of September and early October
Fermentation	Stainless steel tanks, temperature-controlled
Aging	12 months in cement tanks, 12 months in French oak tonneaux
Bottle refinement	12 months



Tasting Notes

Visual	Clear. Ruby red color, very deep and bright.
Olfactory	Very intense and complex. Fruity aroma of cherry, blueberries, blackberries. Soft oaky and spicy notes.
Flavour	Fruity and warm, balanced by a pleasant acidity. Full-body and persistent.
Food pairing	Grilled and roasted red meat, medium and long-aged cheese.