



CANTINE GUIDI
1929

AREA OF PRODUCTION

The vineyards placed in the area of San Gimignano,
at 350 meter on the sea level.
They are 20 years old and

GRAPES

90% Sangiovese,
10% Canaiolo, Colorino

VINIFICATION

Traditional in red at a temperature of 28°C

AGING

3 Month in steel tank
3 Month in the Bottle

CARATTERISTICHE

Ruby-red coloured. The scent is intense and complex with
elements of nature fruit and elegant floreal notes.
The taste is full-bodied, soft and fruity, and harmonious.

ALCOHOLIC

13,0 % Vol.

TEMPERATURE OF SERVICE

Temperatura 18-20 °C.

NOTES

Chianti is a wine that represents the territory in which
it was born.
While drinking it, you will be transported to our unique hills.

RATING



Un Bicchiere

CHIANTI
D.O.C.G.



PRODOTTO IN ITALIA

Cantini
CANTINE GUIDI
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CHIANTI

CON DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

