



Guido Gualandi “Danza del Fauno”



Danza del Fauno:

Rosso di Toscana IGT

Organic Colorino 100%

First production: 2014

Vineyard age: planted in 1960 /1970

The clone is an historical Tuscan variety.

Fermented with the grape skins and some stems for 2 weeks.

Aged 10-12 months in barriques (not new).

Harvest: end of September, beginning of October.

Vineyard altitude: 300 meters above sea level.

Soil: Alberese.

Average yield: 2,000 liters per hectare.

Production: 900 bottles per year.

Non filtered, no animal product used.



Danza del Fauno, the process:

Excess grape bunches are eliminated in August and during the September harvest.

The grapes are picked by hand using “bigonce,” a type of traditional basket (top left). The non-destemmed grapes are fermented together in the wooden vat (see left). Once fermentation is completed, the liquid is transferred to barriques for about 10-12 months before bottling. Barriques are rolled to mix the wine during aging (batonnage).

A small quantity of sulphites is added when bottling.

Bottling is manual. A deposit may form.

Alcohol: 13-14%



The label idea came from seeing the Greek Bronze statue of a dancing satyr from Mazara del Vallo, found in the sea by the fishing boat Don Ciccio.

Label and capsule color may vary in a random way while the text, the sketch and the wine are the same.