



Guido Gualandi
VINUM ROSSO
VINO BIOLOGICO
ROSSO TOSCANO I.G.T.
2016

Ottenuto da spremitura di uve biologiche pugnetello,
vinificate in tino tronco conico, metodo archeologico.
Vino invecchiato otto mesi in piccole botti di castagno.

Obtained from the pressing of organic pugnetello grapes,
fermented in a semi conical vat, archaeological method,
Wine aged eight months in small chestnut barrels.



13.50% Vol - 0.75 litri
Prodotto, vinificato e imbottigliato a Poppiano,
Montespertoli Italia da Podere Gualandi
Prodotto in Italia, www.guidogualandi.com

Ingredienti: uva bio. Ingredients: organic grapes.
Non filtrato, Unfiltered
Senza solfiti aggiunti, No sulphites added.
Contiene comunque pochi solfiti, Contains few sulphites.



Vinum Rosso:

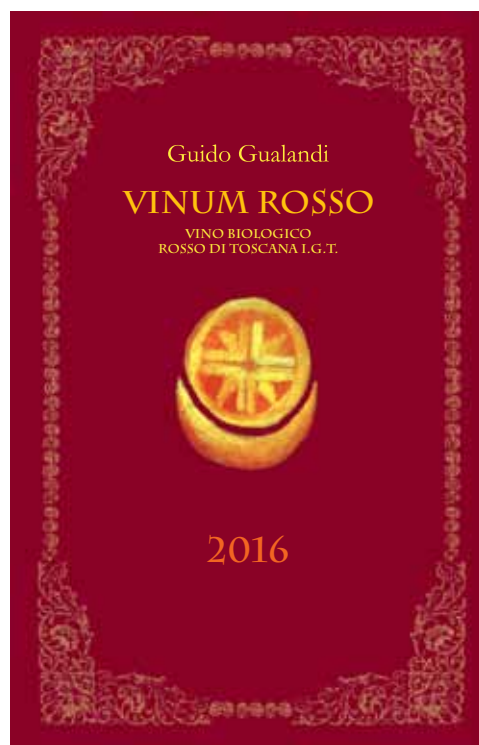
Rosso di Toscana I.G.T.
Wine approved organic
From Pugnetello grapes
Fermented in chestnut vat.
Aged in chestnut vat.
Harvest: beginning of October
Vineyard altitude: 250 meters above sea level
Age of vineyards: 15 years old
Soil: Alberese and Pleistocenic clay
Average yield: 5,000 liters per hectar
Production 600 bottles per year
No herbicides or pesticides are used
in the vineyard.

Fertilized with organic fertilizers.
Non filtered.
Sulphites are not usually added.
No animal products are used.

Vinum, the process.

Vinum, the process. Starting in the vineyard, intense care is devoted to the plants. The grass is mowed and other unwanted plants which sprout up around the grapevines are weeded out. Ruined 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 picking is late, during October. Skins and stems are fermented in chestnut for 15 days. The skins are pressed manually and the liquid transferred without pumps. Aged in small chestnut vats.

Alcohol: 13.5%



Vinum, the name:

Vinum, the latin word for wine, is an appropriate name for this wine, made according to a Roman know how. After reading some wine making techniques by Plinum and Columella, we tried to reproduce one of those in search of a new ancient taste.