

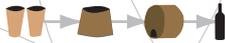


Guido Gualandi

# VINVM

BIANCO DI TOSCANA IGT  
2015

Uva bio raccolta a mano, fermentata con lieviti naturali, raspi e bucce in botti di castagno. Metodo Archeologico  
Hand-picked organic grapes, fermented naturally with stems and skins, aged in chestnut barrels. Archaeological method.



12 % Vol. 0.75 litri

Prodotto, vinificato e imbottigliato a Poppiano, Montespertoli Italia da Podere Gualandi  
Prodotto in Italia, [www.guidogualandi.com](http://www.guidogualandi.com)

Ingredienti: uva bio. Ingredients: organic grapes.  
Malvasia del Chianti, Trebbiano Coda di Cavallo  
Non filtrato, Unfiltered

Contiene solfiti, Contains sulphites.

lotto Vb 1 2013



## Vinum:

Bianco di Toscana I.G.T.  
From Malvasia Lunga (detta del Chianti)  
and Coda di Cavallo (Trebbiano).  
Certified organic wine

Fermented in chestnut vat.  
Aged in chestnut vat.  
Harvest: beginning of October  
Vineyard altitude: 250 meters above sea level  
Age of vineyards: 35 years old  
Soil: Alberese and Pleistocenico clay  
Average yield: 5,000 liters per hectare  
Production 2,000 bottles per year  
No herbicides or pesticides are used  
in the vineyard.

Slightly filtered.  
Sulphites (in minimal amount) are 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. The grapes are left in the sun for a while to "cook," and then each is pressed with a stick in the bigonce. Skins and stems are fermented in chestnut for 15 days. The skins are pressed manually and the liquid transferred without pumps.

Golden in color, this white has a robust structure and aromatic taste typical of Malvasia.

Alcohol: 14.8%



## Vinum, the name:

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