



VALLEPICCIOLA
TOSCANA

T U S C A N Y



CHIANTI CLASSICO DOCG

VALLEPICCIOLA

GRAPES 100% Sangiovese

REGION Pievasciata, Castelnuovo Berardenga, IT

HARVEST Second decade of September

WINEMAKING Alcoholic fermentation in steel tanks under controlled temperature, maceration in steel for 10 days approximately. Malolactic fermentation in oak barrels.

AGEING In big barrels (50 hl) for 12 months

BOTTLE AGING 3-5 Months

TASTING NOTES Light ruby red color, ripe cherry and violets and vanilla notes. Smooth and velvety tannins with a good persistence

FOOD PAIRING Great with hors d'oeuvres and platters of fresh cured meats and cheeses, it also accompanies well with first courses of meat sauce and grilled meats

AWARDS The Wine Hunter, Red Wine Hunter



BOSCOBRUNO PINOT NERO

VALLEPICCIOLA



GRAPES 100% Pinot Noir

REGION Pievasciata, Castelnuovo Berardenga, IT

HARVEST First decade of september

WINEMAKING Alcoholic fermentation and maceration in concrete vats for 15 days under controlled temperature; malolactic fermentation in French oak barriques.

AGEING In barriques for 12 months

BOTTLE AGING 8-10 months

TASTING NOTES Ruby red color, red fruits and cassis scents. Silky tannins.



QUERCEGROSSE IGT MERLOT

VALLEPICCIOLA



- GRAPES** 100% Merlot
- REGION** Pievasciata, Castelnuovo Berardenga, Tuscany
- HARVEST** Third decade of september
- WINEMAKING** Alcoholic fermentation and maceration in concrete vats for 20-25 days under controlled temperature; malolactic fermentation in French oak barriques (30% new ones)
- AGEING** In barriques for 12-14 months approximately
- BOTTLE AGING** 6-8 months
- TASTING NOTES** Ruby red color, blackberry, blueberry, balsamic notes. Elegant and silky notes.





CHIANTI CLASSICO RISERVA DOCG

VALLEPICCIOLA

GRAPES 100% SAngiovese

REGION Pievasciata, Castelnuovo Berardenga, Tuscany

HARVEST Last week of September/ first decade of October

WINEMAKING Alcoholic fermentation in steel tanks under controlled temperature, maceration in steel for 15 days approximately Malolactic fermentation in oak barrels.

AGEING In big barrels (50 hl) for 18 months

BOTTLE AGING 6 months

TASTING NOTES Intense ruby red color with purple nuances, cherry, violet, raspberry and vanilla notes. Elegant and silky tannins with a good persistence and a sapid finish.

FOOD PAIRING Great with hors d'oeuvres and platters of fresh cured meats and cheeses, it also accompanies well with first courses of meat sauce and grilled meats.

AWARDS

- Decanter 2021, Bronze 88 Pts
- Luca Maroni, 90 pt.
- James Suckling, 93 pt.
- Robert Parker Wine Advocate, 90 pts
- Bronze Medal Wow Civiltà del Bere
- Vinibuoni d'Italia, 3 Stelle
- Falstaff, 90 pt.
- Bibenda 5 Grappoli





GUIDARELLO SUPERTUSCAN

VALLEPICCIOLA

GRAPES 60% Cabernet Sauvignon 20% Cabernet Franc 20% Sangiovese

REGION Castelnuovo Berardenga, Tuscany

HARVEST Third decade of September, grapes mainly from the Val di Picciola, Casuccio and Mordese vineyards; yield per hectare of 60 quintals.

WINEMAKING Alcoholic fermentation and maceration in steel tanks at controlled temperature for about 10-15 days. Malolactic fermentation in French oak barriques.

AGEING Barrique for about 8-10 months of second passage

BOTTLE AGING 4-6 months

TASTING NOTES Intense ruby red colour with violet hues, on the nose small black fruits, notes of undergrowth and spices. Fresh and soft in the mouth, medium-long persistence.

FOOD PAIRING The perfect wine for meat hors d'oeuvres, red sauces and roast meat, such as plum pork.

