



Tenuta di Carleone

. IL GUERCIO . .2023.

Something different. 100% Sangiovese from a vineyard in Gaiole in Chianti, 700 m above sea level. The grapes are picked late to get maximum ripeness from this beautiful high-lying vineyard. Fermented in cement tanks with 20% whole bunches. The very long maceration of 5 months gives this wine a wonderful fruit character, which differentiates it from the more classic styles.

FERMENTATION in cement and open bins
MACERATION 5 months in cement, 40% whole bunches
AGEING 12 months cement
BOTTLED in 15,000 750 ml Burgundy bottles, 500 Magnums and some beautiful 5liter bottles.

"EVERY VINTAGE DEFINES ITSELF! THE WINE IS GENTLY PUSHED IN THE RIGHT DIRECTION, URGING IT TO FIND ITS OWN CHARACTER. NATURAL FERMENTS, CRUSHED SOFTLY WITH FEET AND BOTTLED WITH AS LITTLE SULPHUR AS POSSIBLE. WHILE DRINKING, CLOSE AN EYE AND CONTEMPLATE LIFE FROM A DIFFERENT ANGLE" .IL GUERCIO.

ALCOHOL: 13.5 VOL%
TOT. ACIDITY: 5.95 GR/LTR.
PH: 3.43

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