



## **Gualdo Del Re Background**

Winery: Gualdo Del Re

Country: Italy

**Region:** Suvereto (Tuscan Coast)

**Description:** Gualdo Del Re is a 40 hectare

estate and winery overlooking the

Mediterranean Sea in Suvereto on the famed Tuscan Coast. It is run by the fifth-generation of the Rossi family. The estate's organic vineyards were once the hunting grounds of the Holy Roman Emperors and abut a number of Tuscany's most renowned wineries. These exceptional wines are made

by noted enologist Barbara Tamburini.

## Wine Notes – 2018 Gualdo Del Re Eliseo Rosso (Super Tuscan)

Gualdo Del Re's vineyards are situated on low hills overlooking the Mediterranean Sea on the famed Tuscan Coast. Eliseo Rosso is Gualdo's "Super Tuscan" blend of Sangiovese, Cabernet Sauvignon and Merlot. The grapes are grown on 25-30 year old vines in the south and south-west facing sandy soils of Suvereto, one of Italy's warmest micro-climates. The grapes are hand-harvested to preserve the freshness of the fruit. A week-long fermentation in stainless steel tanks is followed by 12 months of aging in used 225L French oak barriques and six additional months of bottle age prior to release. The result is an elegant and harmonious ruby red wine featuring notes of red and black fruits and spices with smooth tannins and a long, integrated finish.

## **Technical Specifications**

Varietal Composition: 60% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot

Vineyard Region: Suvereto / Tuscan Coast

Vine Age / Yields: 25-30 years, situated at 100 m above sea level

**Production Volume:** 1100 cs

**Vineyard Characteristics:** Sandy soils, south and southwest exposure

Wine-Making / Vinification: Hand-harvested in September and fully destemmed

One week fermentation in stainless steel, followed by 12 months aging (10-12 days on lees) in oak barriques

Unfiltered, 6 months bottle aging prior to release, minimal SO2

Alcohol / Volume: 14.0%

Residual Sugar: <1.0 g/L

pH: 3.35

Acidity: 5.45 g/L