

the wine trust

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Background

Winery: Gualdo Del Re

Country: Italy

Region: Suvereto (Tuscan Coast)

Description: Gualdo Del Re is a 40 hectare, fifth-generation family-run winery overlooking the Mediterranean Sea in Suvereto on the Tuscan Coast. The organic vineyards were once the hunting grounds of the Holy Roman Emperors and are surrounded by a number of Tuscany's most renowned wineries. The wines are made by noted enologist Barbara Tamburini.

Wine Notes – 2012 Gualdo Del Re Sangiovese

Gualdo Del Re's vineyards are situated on low hills overlooking the Mediterranean in Suvereto on the famed Tuscan Coast. One of Italy's driest regions, Suvereto's microclimate is perfect for the production of high quality wines. The Sangiovese is the winery's most popular bottling and is one of only a handful of wines permitted to use the DOCG Suvereto label. In contrast to the much lighter Sangiovese wines from elsewhere in Tuscany (Chianti, for instance), Gualdo's Sangiovese is an intense ruby red with a flavor profile that seamlessly blends the extraordinary fruit of the 2012 vintage with spicy notes from the extended barrique aging. The wine boasts a full structure with silky and refined tannins coming together in an elegant, age-worthy wine.

Technical Specifications

Varietal Composition:	100% Sangiovese
Vineyard Region:	Suvereto / Tuscan Coast
Vine Age / Yields:	Average 10 years, situated 100 m above sea level
Production Volume:	550 cs
Vineyard Characteristics:	Sandy clay and gravel, south and southwest exposure
Wine-Making / Vinification:	Hand-harvested and fully destemmed One week fermentation in stainless steel, followed by 15 months aging (15 days on lees) in new and used French oak barriques Coarse filtration followed by 12 months bottle aging prior to release
Alcohol / Volume:	14.5%
Residual Sugar:	1.0 g/L
pH:	3.94
Acidity:	5.5 g/L