

# 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 100% certified organic vineyards were once the hunting grounds of the Holy Roman Emperors (hence the name) and are surrounded by a number of Tuscany's most renowned wineries. The wines are made by noted enologist Barbara Tamburini.

## Wine Notes – 2019 Gualdo Del Re Valentina Vermentino (Organic)

Gualdo Del Re's vineyards are situated on low hills overlooking the Mediterranean in Suvereto, next to Bolgheri, on the famed Tuscan Coast. Valentina is Gualdo del Re's 100% Vermentino bottling and is one of the oldest Vermentino wines from Tuscany, having first been bottled in the 1980s. The wine is made from estate-grown grapes from the low-lying sandy clay soils of Suvereto which are hand-harvested in late August and fermented for 14 days in stainless steel tanks. The wine is then aged in stainless steel (with just 8 hours of lees contact) for an additional six months in order to retain the freshness and intensity that are hallmarks of the Tuscan coast. This is followed by three months of bottle aging prior to release. The result is floral and fruity with excellent freshness and complexity and a persistent finish that is unusual for Vermentino.

## Technical Specifications

<b>Varietal Composition:</b>	100% Vermentino
<b>Vineyard Region:</b>	Suvereto / Tuscan Coast
<b>Vine Age / Yields:</b>	Average 10 years old
<b>Production Volume:</b>	1,300 cs
<b>Vineyard Characteristics:</b>	Sandy clay soils with stone inclusions, south and southwest exposure at 300-400 feet altitude, overlooking Mediterranean
<b>Wine-Making / Vinification:</b>	Hand-harvested and fully destemmed Two week fermentation in stainless steel using select yeast, followed by 6 months aging (7/8 hours on lees) in stainless steel Filtered, minimal addition of sulphites 3 additional months of bottle aging prior to release
<b>Alcohol / Volume:</b>	13.0%
<b>Residual Sugar:</b>	2.0 g/L
<b>pH:</b>	<4.0
<b>Acidity:</b>	5.0/5.5 g/L