



VINITY
WINE COMPANY

Chiappini

Guado De' Gemoli, Bolgheri Superiore

Appellation: Bolgheri Superiore DOC

Region: Toscana

Type: Red, dry

Blend: 70% Cabernet Sauvignon, 15% Merlot, 15% Cabernet Franc



Guado De' Gemoli is perfect expression of the characteristics of the Bolgheri region. Elegance, power and complexity are the distinctive features of this wine, Enjoyable upon release but able to mature for many years.

Tasting Notes

Color: Deep ruby red

Bouquet: Ripe red fruits, hints of vanilla and spices.

Taste: Aromas are confirmed on the palate. The wine is extremely complex with notes of liquorice, tobacco, cedar and cinnamon. A persistent, soft and long finish.

Serving Temperature: 18° C (65° F)

Pairing

Pair with regional cuisine such as rich sausage and white bean dishes, braised beef or veal dishes, or anything loaded with garlic and rosemary. Steak, burgers, or any hearty dish.

Vineyard Notes

A blend of fruit from two vineyards: Le Grottine planted in 1978, and Felciaino planted in 1986.

Soil: Alluvial calcareous deposit

Training System: Horizontal spurred cordon, arched cane.

Yield: 800 gr per vine.

Harvest: First 10-days of September for the Merlot, the beginning of October for the Cabernet.

Winemaking Notes

Vinification: Fermentation in stainless steel with native yeasts.

Ageing: Minimum 18 months in French oak barrels, 15% new.

Production: 10,000 Bottles per year.



***Chiappini** is in the heart of the DOC Bolgheri at Via Bolgherese, the road where the most important wine estates of the Bolgheri region are located. The story of this farm is a story of family and tradition. Giovanni Chiappini is the son of farmers that moved from Marche to the Bolgheri region in the 1950s. His two daughters, Martina and Lisa, assist their father and are continuing the special connection farmer/winemakers have with the land. Naide, Giovanni's wife, handles the business end. Beginning with the 2010 vintage they have moved to entirely organic production on the farm with respect for terroir, the environment and the farmers. The desire for purity in methods goes hand-in-hand with the quest for quality and the respect for tradition.*