



VINITY
WINE COMPANY

Giovanni Chiappini Bolgheri Rosso "Guado de' Gemoli"

Overview

- Guado de' Gemoli is Giovanni Chiappini's flagship wine and the estate's calling card — a powerful Bordeaux-style blend crafted from the family's oldest and most cherished vineyard parcels. One of Bolgheri's finest, if still under-the-radar, producers.

Appellation: Bolgheri Superiore DOC

Type: Red, dry

Varietals: 70% Cabernet Sauvignon, 15% Merlot, 15% Cabernet Franc.

Winemaking and Vineyard Notes

Vineyards: Le Grottine (planted 1978) and Felciaino (planted 1986) — the estate's oldest vineyard parcels

Training System: Horizontal spurred cordon, arched cane.

Vine age: 40 to 48 years.

Soil: Alluvial calcareous deposit.

Yield: 800 gr per vine.

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

Vinification: Each varietal vinified separately; initial alcoholic fermentation in open vats at controlled temperatures (26–30°C) for approximately 7 days with manual punch-downs to protect the skins. Maceration: 15 days in stainless steel at controlled temperature, per varietal.

Aging: 12–20 months in small French oak barrels, with each varietal aged separately before blending; wine reintroduced to barrel briefly after assemblage.

Production: 10,000 Bottles per year (0.75 litres).

Tasting Notes

Color: Deep ruby red

Bouquet: Complex and admirable — ripe red and black fruit (cherry, plum, blackcurrant, blackberry) with jam, licorice, tobacco, graphite, vanilla, cedar, and a hint of lavender.

Palate: Full-bodied, dense, and powerful, yet elegant and fresh. Silky, finely woven tannins support layers of dark fruit, spice, and coffee, leading to a long, balsamic-persistent finish.

Serving Temperature: 18° C (65° F)

Food 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.



Giovanni Chiappini is one of Bolgheri's founding pioneers, established in 1978 when Giovanni purchased his first vineyard from Ludovico Antinori—among the appellation's earliest producers. Today his daughters Martina and Lisa carry the legacy forward: Martina crafting the wines, Lisa lending her architectural eye to the estate itself. Certified organic since 2010, the family farms 27 hectares along the storied Via Bolgherese, producing Bolgheri DOC classics like Ferruggini and Felciaino alongside their acclaimed flagship, Guado de' Gemoli. Guided by the philosophy that "the land is worth as much as those who work it," Chiappini remains one of Bolgheri's best-kept secrets.