



CASTELGUFO CHIANTI RISERVA

Varietal: 80% Sangiovese, 10% Colorino, and 10% Malvasia Nera

Vintage: 2018

Origin: Chianti, Italy

TASTING NOTES

Rustic character of with notes of dark cherry, plum, blueberry, and violet.

FOOD MATCH

Castelgufo Chianti Riserva pairs perfectly with the typical “bistecca alla Fiorentina” and roasted potatoes, but also truffle-based dishes, meat dishes, grilled dishes, and pasta.

AWARDS

International Wine Challenge 2020: Commended



ABOUT THE PRODUCER

Castelgufo is produced in close cooperation between ViniMundi Wines and Cerester, a privately owned producer in the heart of Tuscany. Thanks to its high-quality wines, Castelgufo has recently received awards and medals from Decanter, Asia Wine Trophy, AWC Vienna International Wine Challenge, China Wine & Spirits Awards, USA Wine Ratings, and International Wine Challenge.

Cerester is a quality minded winery located in the heart of Tuscany, between two of the most significant historical centers of the region, Pisa and Florence. The company was founded in 1994, from the experience of three generations who have been able to pass on, year after year, all their knowledge and tradition in wine field, as well as the passion for good wine.

VINEYARDS

Castelgufo Chianti Riserva comes from vineyards in the heart of Tuscany, between Florence and Siena, at an altitude ranging from 150 to 650 m (500-2100 ft) above sea level. The soil is rocky, with a high percentage of clay

VINIFICATION

Castelgufo Chianti Riserva is made using soft crushing; the temperature is controlled during fermentation and maceration to express the typical characteristics of these elegant grapes properly.

TECHNICAL DATA

Certifications: Made with organic grapes

ALC: 13%

RS: <2g/L

Packaging: Glass bottle of 750 ml with cork

Bottles per case: 12