

Castelli Del Grevepesa



GUALDO AL LUCO TUSCAN RED IGT

PRODUCTION AREA

Hills of Tuscany

VARIETAL

50% Sangiovese,
50% Cabernet Sauvignon
Hand-selected

VINIFICATION

Fermentated with skins in a
controlled temperature
of 30°C for 20 days

MATURATION

18 months in barriques

BOTTLE REFINEMENT

At least 3 months prior to its release

COLOR • BOUQUET • FLAVOR

Very intense bright ruby red
Aromas of plum, berry & chocolate
Medium-bodied,
long delicious finish, fine tannins

COMPLIMENTARY FOODS

Grilled red meats, sharp hard cheeses

Awards

1997 Vintage: Wine Spectator - 91 points
Gambero Rosso - 2 glasses
1999 Vintage-Wine Spectator USA - 90 points
2001 Vintage-Wine Spectator USA - 90 points