



## IL GUARDIANO

IGT TOSCANA ROSSO

**Il Guardiano**, which we have been producing since 2009, is the expression of the terroir, born from the meeting between the deep intensity of Sangiovese and the smoothness of Merlot. Entry level wine of Poggiomandorlo Winery, Il Guardiano does not age in wood; it maintains a direct line between the vineyard and the bottle with minimum work by the winemaker in the cellar.

**Grape blend:** Sangiovese - Merlot

**Age of the vineyards:** vines planted between 2001 and 2002

**Type of soil:** clay and limestone marl soil

**Exposure and altitude:** north/west - 1313 feet asl (400 meters slm)

**Training system:** spurred cordon

**Plantation density:** 6000 vines/ha

**Harvest:** the grapes are harvested and sorted by hand.

**Average Yield:** 5000 kg/ha

**Vinification:** fermentation in stainless steel vessels at a controlled temperature between 20 and 22° C. with multiple daily pump-over processes. Maceration time: from 16 to 18 days with chemical and sensory analysis throughout the whole period.

**Aging:** 18 months in stainless steel vessels

**Characteristics:** the wine is an intense ruby red colour with shades of violet. Well balanced fruity and flowery notes. Its pleasant acidity, its medium structure and moderate tannic taste make Il Guardiano an excellent wine easy to drink throughout your meal.

**Alcohol by volume:** 14,5%

**Food pairings:** pasta with meat or mushrooms sauce, red meat, toasted polenta with cheese.

**Serving suggestions:** Medium balloon glasses, serving temperature 16° to 18° C.

