



GUASPARINO

IGT TOSCANA 2014

WINE DESCRIPTION: Thanks to research into the history of Fattoria Resta, we discovered that Guasparino was the name of Martin del Nero's father. This wine was created for the first time in 2014, a year when Martin del Nero was not produced.

TASTING NOTES: This wine is bright ruby red in color. Extremely fresh aroma, reminiscent of violets and wild berries. On the palate, it is dry, full and clean, with an inviting drinkability.

FOOD PAIRING: This wine would be delicious with red meat, noble game and cheeses.

VINEYARD & PRODUCTION INFO

Production area: Buonconvento and Calbello.

Appellation: IGT Toscana.

Vineyard name: The Fattoria Resta vineyard.

Vineyard size: 2 acres.

Soil composition: Sandy-Loam.

Training Method: Spur-pruned Cordon.

Elevation: 860 feet.

Vines/acre: 2,000.

Yield/acre: 2.6-2.8 tons.

Exposure: Southwestern.

Year vineyard planted: 1999.

Harvest time: End of September.

First vintage of this wine: 2014.

Bottles produced of this wine: 4,000.

PRODUCER PROFILE

Estate owned by: Lisa Tempestini.

Winemaker: Claudio Basla and Paolo Caciorgna.

Total acreage under vine: 8.

Estate founded: 1995.

Winery production: 4,000 bottles.

Region: Toscana.

Country: Italy.

WINEMAKING & AGING

Varietal Composition: Sangiovese, Merlot and Cabernet Sauvignon.

Fermentation container: Stainless steel tanks.

Length of alcoholic fermentation: 15-20 days.

Fermentation Temperature: 90 °F.

Maceration technique: Racking and Pumpovers.

Length of maceration: 12 days.

Type of aging container: Barriques.

Size of aging container: 225 L.

Age of aging container: 1-2 years.

Type of oak: French.

Length of aging before bottling: 4 months.

Length of bottle aging: 3 months.

ANALYTICAL DATA

Alcohol content: 13% vol.

Residual sugar: 1.3 g/l.

Acidity: 5.3 g/l.

Dry extract: 31.6 g/l.

