



## MONTEREGIO DI MASSA MARITTIMA

Denominazione di Origine Controllata

TENUTA I MASSI - *Montemassi*



“Guidoriccio” is the product of grapes grown on a hill near the sea which, thanks to an excellent microclimate, reach optimal ripening. Traditional vinification results in a very interesting wine.

The captain Guidoriccio, portrayed on the label, is a painting by Simone Martini.

**Grape blend:** 90% Sangiovese, 10% Petit Verdot.

**Maturing:** 6 months in barriques.

**Color:** intense ruby red.

**Bouquet:** intense and delicate, with notes of ripe fruit and vanilla.

**Taste:** dry, keen and lively, but of considerable structure; harmonious and with long persistence.

**Drink with:** the wild boar and pork dishes typical of the area.

**Serve at:** 18° C.

**Packaging:** in cartons of 6 Bordeaux bottles.



TENUTE GUICCIARDINI STROZZI