



Tenuta di Carleone, Radda in Chianti (Tuscany)

Il Guercio Toscana IGT

Vintage	2024
Winemaker	Tenuta di Carleone
Region	Tuscany
Grapes	100% Sangiovese

Winemaking

The grapes for the Il Guercio come from the unique "Mello", 700 metres above sea level in the Gaiole region of Chianti. Mash fermentation is carried out in concrete tanks, whereby 20% of the grapes are fermented complete with stalks and stems in order to preserve more structure and character. Very long maceration of up to 4 months. Subsequent maturing for 12 months in concrete tanks.

Our tasting note

In the glass, the Il Guercio sparkles a light, ruby red. With its elegant and harmonious fruit character, it stands out clearly from the classical styles. Fine red fruit flavours and perfectly integrated tannin. On the palate, the perfect combination of discrete Tuscan flavours and the elegance of a big Sangiovese.

Tenuta di Carleone

The wine estate Tenuta di Carleone was founded in 2012 by the Austrian entrepreneur Karl Egger and his family. The estate covers 100 hectares, consisting of wooded hills, idyllic little rivers and fertile plateaus, has about 20 hectares of vineyards. Its oenologist is none other than Sean O Callaghan, wine producer at Riecine for many years. Il Guercio, one-eyed rascal as the Italo-Scotchman is also called by his friends, is a truly passionate quality fanatic. He works exclusively according to organic, biodynamic principles. Pure yeast and fining agents are a taboo in his cellar.



Suitable with

