

## Guado Al Tasso, Bolgheri DOC, Tenuta Guado Al Tasso – Magnum Bolgheri, Italy



<b>Product code</b>	AI1220RF
<b>Grapes</b>	Cabernet Franc, Cabernet Sauvignon, Sangiovese
<b>Country</b>	ITALY
<b>ABV%</b>	14
<b>Case Size</b>	1
<b>Closure Style</b>	Cork
<b>Producer</b>	Tenuta Guado Al Tasso
<b>Vintage</b>	2020



TENUTA GUADO AL TASSO

### Producer

300 ha of vineyards are located at the centre of the so called ‘Bolgheri amphitheatre’ – gentle hills surrounding a magnificent plain, rolling down to the sea. The amphitheatre has a micro climate with unique features reflected in the great wines produced in this terroir. Guado al Tasso is the prestigious flagship wine of this estate and fully expresses this unique terroir in all its structure, elegance and complexity.

### Tasting Notes

The 2015 Tignanello is a very intense ruby red in color. On the nose, the notes of ripe red fruit, together with cassis and blackberries, are in perfect balance with the hints of chocolate and liquorice. The palate is rich, ample, and vibrant and is endowed with lively and silky tannins which give a great complexity and an important length to the finish and aftertaste.

### Winemaking

The 2015 vintage, regular in its various phases, will be remembered for the harvesting of completely ripe and healthy grapes thanks to the highly favorable weather during the entire growing season. Despite this fact, the level of attention remained very high both in the vineyard during picking operations and in the cellar when the crop arrived; here the selection of the grapes and the first phases of their working gave an important impetus to a further optimization of quality. During the fermentation in conical fermentation tanks, the must was macerated on the grape skins with extreme care and attention to the freshness of the aromas, the extraction of color, and a management of the tannins aimed at suppleness and elegance. The running of the wine off its skins took place only after careful daily tastings. Once the wine was separated from its skins, it went into oak barrels for a malolactic fermentation which further elevated the finesse and the complexity of the aromas. The aging process then



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