

## Il Bruciato, Bolgheri DOC, Tenuta Guado Al Tasso

Bolgheri, Italy



<b>Product code</b>	AI1622RC
<b>Grapes</b>	Merlot, Syrah
<b>Country</b>	ITALY
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Tenuta Guado Al Tasso
<b>Vintage</b>	2022



Vegetarian



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 2016 Bruciato offers an intense ruby red color. On the nose, the aromas of ripe red berry fruit, sweet spices, and a light and fresh minty note are the most prominent sensations. The palate is well structured, persistent, and very pleasurable in its fruity finish and aftertaste.

### Viticulture

The Guado al Tasso estate is located some 50 miles (80 kilometers) to the southwest of the city of Florence near the medieval hamlet of Bolgheri. The property, approximately 2500 acres (1000 kilometers) in total size, extends from the Tyrrhenian Sea to t

### Winemaking

Once in the cellar, the selected grapes were gently destemmed and softly pressed. The fermentation and the period of skin contact with the must took place in temperature controlled stainless steel tanks and lasted for a period of 10-15 days at temperatures which ranged from 82° to 86° Fahrenheit (28-30° centigrade). The malolactic fermentation took place partly in oak barrels and partly in stainless steel tanks and terminated in both cases by the end of the year. At this point the Cabernet Sauvignon was blended together with the Merlot and Syrah and the wine went back into the small oak barrels, where it remained for an additional seven months

before being bottled. The 2016 Il Bruciato was given four months of bottle aging before commercial release