Guado Al Tasso Bolgheri DOC, Tenuta Guado Al Tasso

Bolgheri, Italy

Product code	AI1222RC
Grapes	Merlot, Cabernet Franc
Country	ITALY
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Tenuta Guado Al Tasso
Vintage	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 2015 Guado al Tasso is characterized by a rich and complex bouquet with notes of tobacco, toasted coffee, and leather which fuse with the aromas of ripe berry fruit. The palate is a vibrant one, with both tannins and freshness well present to give savor and persistence. The finish and aftertaste are spicy and fruity, complete and fragrant. It is a vintage which a very important aging potential

Viticulture

blend of Cabernet Sauvignon, Merlot, Cabernet Franc and occasionally a small amount of Petit Verdot to best represent the complex and elegant terroir found in Bolgheri. This wine has been produced since 1990 from vineyards on alluvial soils whose composi

Winemaking

he harvesting of the grapes began on September 12th with the Merlot and terminated on October 9th with the Cabernet Sauvignon. The grapes were selected in two different moments. first immediately after picking and then after the destemming in order to insure that only fully ripe berries went into the fermentation tanks. As in every vintage, the individual vineyard plots were sub-divided into a series of smaller harvesting units on the basis of the weather of the growing season, distinguishing them according to the

characteristics of the grapes and fermenting them separately. The fermentation itself took place in temperature-controlled stainless steel tanks and lasted from fifteen to twenty days. After the wine was run off its skins, it went directly into small oak barrels, where it went through a complete malolactic fermentation. At the end of the first year of aging in the new oak barrels, the wine was blended and went back into oak for a further six months of aging before bottling