Cont'Ugo Bolgheri, Tenuta Guado Al Tasso

Bolgheri, Italy

Product code	AI1424RC
Grapes	Merlot
Country	ITALY
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Tenuta Guado Al Tasso
Vintage	2024

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

Cont'Ugo 2020 in an intense ruby red color. The nose delivers intense aromas of small ripe red fruit accompanied by fresh balsamic notes of Mediterranean scrub. On the palate, a velvety entry is sustained by excellent richness of flavours persistent throughout the tasting, closing with a pleasantly fruity finish.

Viticulture

Tenuta Guado al Tasso is located in the small but prestigious Bolgheri DOC, on the coast of upper Maremma, about one hundred kilometers southwest from Florence. The estate covers an area of about 320 hectares planted with vines, set in a beautiful plain encircled by rolling hillsides known as the 'Bolgheri Amphitheatre'. The nearby sea provides a mild climate with constant breezes that mitigate summer heat and alleviate harsh winter weather, maintaining clear skies and a high level of sunlight exposure.

Winemaking

After the grapes were hand harvested and carefully selected on sorting tables, the berries were transferred into temperature controlled stainless steel vats where alcoholic fermentation and maceration on the skins took place over a period of about 20 days. Fermentation temperatures were managed based on the ripeness of the grapes: lower

temperatures were applied to preserve and enhance aromatic freshness while higher temperatures, up to 30 ºC (86 ºF), to boost extraction of phenolic compounds and enhance structure. The different batches were divided according to their individual characteristics and then transferred into barriques. Malolactic fermentation was completed by the end of the year. The finest batches were blended and transferred back into barriques, 10% first fill and 90% second fill, for a further 12-month period of aging, then bottled. Cont'Ugo was left to age in the bottle for an additional 3 months before being released for sale.