



## Guado al Tasso



**Origin:** Estate-grown single-vineyard Bolgheri DOC Superiore

**Vintage:** 2004

**Grapes:** 50% Cabernet Sauvignon, 40% Merlot, 10% Syrah

**Climate Vintage:** Heavy rain in autumn 2003 enabled the soil layers to restabilize after the testing summer drought. The winter was cold and rainy with repeated fairly heavy snowfall. Thanks to the weather conditions, budbreak was delayed by 10-15 days even for more precocious varieties. During flowering and fruit-set, the weather was remarkably wet and cool (the lowest temperatures in the last 3-4 years). The vegetation developed well although with consistent delay through to veraison and ripening of the grapes. Intense pre-harvest selection was necessary because the weather conditions caused over-production. Lastly, the harvest began a couple of weeks later than average, when the grapes were perfectly healthy and ripe and showed a perfect balance of quantity and quality.

**Vinification:** Merlot was harvested at the beginning of September, the Cabernet Sauvignon and Syrah from mid September. After destemming and light crushing, the Merlot and Cabernet Sauvignon were vinified separately; maceration took place in stainless steel tanks over a period of 15-20 days, during which time alcoholic fermentation was also completed, at a temperature never exceeding 30 °C. The resulting wine is rich in colour and very structured but soft on the palate, without any astringency. The wine were then transferred to new French oak barriques (Tronçais and Alliers) where malolactic fermentation was completed by the year's end. The wine were then racked, blended and then returned to the barrels for about 14 months aging, followed by aging for about one year in bottles before release. Alcohol : 14 % Vol.

**Taste:** Ruby red in colour. Fruity, with hints of toast, coffee and dark chocolate. Finely structured and complex; balanced, with soft tannins and a lingering finish. Displays unmistakable varietal flavor while retaining strong regional character.

