



## *Guado Al Tasso*



**Origin:** Bolgheri DOC Superiore

**Vintage:** 2005

**Grapes:** 50% Cabernet Sauvignon, 45% Merlot, 5% Syrah

**Climate Vintage:** The weather in autumn 2004 was quite mild with much heavier rain than in recent years. The unusually cold winter caused a delay in foliage development while the period around flowering was mild and quite dry, resulting in good fruit-setting. In July maximum temperatures reached 35° C which accelerated veraison, while a mild August with frequent but light rain-showers resulted in slow, steady ripening. The grapes were healthy and perfectly ripe when harvested, with good potential, up to the standard of recent harvests.

**Vinification:** The Merlot grapes were harvested in early September while the Cabernet Sauvignon and Syrah began in mid-September. After destemming and soft crushing the two varieties were fermented separately and maceration took place in stainless steel vats for 15-20 days, like alcoholic fermentation, at a maximum temperature of 30°C. The wine obtained showed rich colour, good structure as well as softened and no astringent sensations. The wine was then transferred into new 225l. barriques (Alliers & Tronçais), where malolactic fermentation was completed by the end of the year. The wine was then racked and replaced in barriques where it aged for about 18 months after which it was bottled. It was then aged in bottles for about a year before release. Alcohol : 1 : 14% Vol

**Taste:** Intense ruby red colour, very subtle and fragrant aromas with light hints of red berries and stronger sensations of chocolate and liquorice. Close-nit, velvety tannins on the palate with chocolate, blueberries and a hint of vanilla in the aftertaste. A tangy and lingering wine, complex and stylish thanks to the excellent blending of tannins from the wine and the oak.

