

Guado al Tasso



Origin

Estate-grown single-vineyard Bolgheri DOC Superiore

Vintage

1996

Grapes

60% Cabernet Sauvignon, 30% Merlot, 10% Syrah and other red grape varieties.

Climate Vintage

The spring which was quite cool at the beginning caused a slight delay in budding, but afterwards temperatures increased enabling perfect flowering and setting of the berry. Around the second half of August, a 'green harvest' was carried out, leaving only the best clusters on the vines to ripen. These clusters ripened perfectly and at the time of the harvest were in excellent condition with good development of their aromatic and varietal characteristics.

Vinification

The first variety to be harvested at Tenuta Guado al Tasso in the Guado al Tasso vineyard was the Merlot, followed approximately a week later by the Cabernet Sauvignon. After destemming and light crushing, the Merlot and Cabernet Sauvignon were vinified separately; maceration took place in stainless steel tanks over a period of 12 days, during which time alcoholic fermentation was also completed, at a temperature never exceeding 30 °C. The resulting wine is very rich in colour, but soft on the palate without any astringency. The wines were then transferred to new French oak barriques (Tronçais and Alliers) where malolactic fermentation was completed by the year's end. The wines were then racked, and after careful blending to produce the master blend, returned to the barrels for about 14 months aging, followed by bottling and a further 10 months minimum in bottles before release. Alcohol : 13,0% Vol.

History

Guado al Tasso, meaning literally "Badger's Ford", takes its name from a common sight at the estate of Tenuta Guado al Tasso, Bolgheri, where it is produced. The vineyard is at an elevation between 44 and 58 metres (145 and 190 feet) above sea-level on stony, slightly calcareous soils. Tenuta Guado al Tasso is located 60 miles southwest of Florence, near the medieval village of Bolgheri, in an area known as the Maremma. The 900 hectares (2,223 acres) estate stretches up from the shore of the Tyrrhenian Sea to the hills, and aside from extensive vineyards, also grows wheat, corn, sunflowers, tomatoes and olive trees. Guado al Tasso was first produced in 1990; the successive vintages are 1992, 1993, 1994 and 1995. All the vintages have been produced in limited quantities.

Taste

Intensely fruity, more of cherry than cassis, 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.

If you wish to have more information about our wines, pls e-mail to: winesinfo@antinori.it