

## Il Bruciato



### Origin

Bolgheri DOC

### Vintage

2006

### Grapes

60% Cabernet Sauvignon, 30% Merlot, 10% Syrah and other black varieties

### Climate Vintage

2006 was a balanced harvest in Bolgheri beginning in the first week of September with the perfectly ripe precocious varieties, Merlot first of all. The lack of rain (except for a few stormy days in mid-September) and consequent absence of drought-stress and the extremely healthy grapes made it possible for the harvest to take place in an ideal period of time, enabling the other varieties harvested afterwards to ripen perfectly: cabernet franc, syrah, petit verdot and lastly (last week of September - first week of October), cabernet sauvignon.

### Vinification

The hand-picked grapes were immediately taken to the cellar for thorough manual selection before destemming and crushing. Fermentation and maceration took place in temperature-controlled stainless steel vats for about 10-15 days at a temperature of 28-30°C. Some of the Merlot and Syrah must was kept at a lower fermentation temperature to better preserve the varietal aromas. Malolactic fermentation took place in oak barriques by the end of the year. The wine was then racked and replaced in barriques where it aged for 8 months, after which it was bottled. It was aged in the bottles for 6 months. Alcohol : 14% Vol.

### History

The estate of Tenuta Guado al Tasso is about 80 Km. south-west of Florence near the medieval town of Bolgheri, in Maremma. The 900-hectare estate extends down the Tyrrhenian coast to the hills and apart from vineyards, other crops grown here include wheat, corn, sunflowers, olives. The vineyards are situated at altitudes between 45 - 60 metres a.s.l. on rocky, slightly limestone soil.

### Taste

Intense ruby red colour. Aromas of fruit and whole red berries (especially cherries) rather than jam on the nose. Light hints of liquorice and vanilla follow from the oak. Sweet tannins and a dense structure, with a return of the fruit in the aftertaste alongside a hint of saltiness which gives the wine a lovely harmonious, lingering flavour.

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