



Vermentino



Origin: Vermentino, Bolgheri DOC

Vintage: 2007

Grapes: 100% Vermentino from the Tenuta Guado al Tasso vineyards near Bolgheri, on the Tuscan coast south of Livorno.

Climate Vintage: Thanks to a mild winter and higher than average spring temperatures, 2007 began with early foliage development. The unusually heavy rain in the second half of August cancelled the effects of the early development on ripening. September was sunny and dry with good temperature day-night variation, enabling the grapes to ripe perfectly and making it possible to carry out the harvest in each individual vineyard at the ideal time. The harvest began in the first week of September in the vineyards closest to the sea and finished in late September with the vermentino in the S.Bartolomeo vineyard, near Castagneto Carducci at 60 m a.s.l.

Vinification: The grapes were picked in the early morning and in order to obtain good extract and aromas they were partly fermented with the cold maceration technique (the must remained in contact with the skins for about 6 hours at a temperature of 5°C) and partly soft crushed. After a brief natural decantation the clearest must was racked and began fermenting. The fermentation temperature was kept below 18°C. The wine was kept in temperature-controlled stainless steel vats until bottling in February 2008. The fermentation techniques used enhanced the typical aromas and structure of the grape varieties used. A Alcohol : 12.50% Vol.

History: The first vintage of Vermentino Tenuta Guado al Tasso was 1996. The estate 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.

Taste: A wine with strong personality. Straw-yellow colour with greenish hues, very intense fruity aromas typical of the grape. The palate is tangy, harmonious very lingering and pleasantly minerally.

