



### **Classification:**

Bolgheri DOC

### **Blend:**

65% Cabernet Sauvignon, 20% Merlot, 15% Syrah

### **Climate:**

A normal winter, followed by an early spring with temperatures above seasonal averages, led to a slightly early bud break. The later part of spring, with regular weather, and an early summer period which - until the first part of August - was rather cool and punctuated by occasional rainfall, favored a long growing season, one free of any stress on the vines. The heat wave which arrived later in August, though partly mitigated by sea breezes, provoked a certain irregularity and unevenness in the ripening and caused, as well, a significant drop in overall production. September, instead, was ideal, with lovely weather, low humidity, and the desirable temperature swings between daytime warmth and evening and nighttime coolness.

In short, the 2011 vintage can be termed a difficult one insofar as the demands of selective picking and a careful choice of the grapes on the sorting tables are concerned, but a very satisfying one in terms of the result achieved.

### **Vinification:**

The grapes for the wine are sourced from a wide range of estate vineyards, 200 acres (80 hectares) in all, with all of the typical characteristics of the Bolgheri area. The fermentation and the period of skin contact took place in temperature-controlled, stainless steel fermenting tanks and lasted approximately ten to fifteen days at temperatures between 82° and 86° Fahrenheit (28°30° centigrade). A part of the Merlot and Syrah must was fermented at lower temperatures in order to bring out and to conserve as well as possible the varietal aromas. The malolactic fermentation took place partly in oak barrels and partly in stainless steel tanks and was completed by the end of the year. The wine was then raked and once again went into barrel, where it aged for a further eight months, blended, and bottled. Four months of bottle aging preceded commercial release.

### **Historical data:**

The Guado al Tasso estate is located approximately 50 miles (80 kilometers) to the southwest of Florence near the medieval village of Bolgheri. The property, close to 2500 total acres (1000 acres) in size, extends from the coast of the Tyrrhenian Sea to the hills towards the interior and includes - in addition to 750 acres (300 hectares) of vineyards - wheat, barley, and oat fields, olive groves, and woods where Cinta Senese pigs, a prized local breed, are raised.

### **Tasting notes:**

A nose of great intensity features red berry fruit and notes of sweet spices. On the palate, the wine is rich, ample on the attack and mid-palate and long and persistent on the finish and aftertaste.