



## Cont'Ugo 2023

### Classification

Bolgheri DOC Rosso

### Vintage

2023

### Climate

The 2023 growing season in Bolgheri began with mild winter weather and very limited rainfall that caused the vines to break dormancy slightly earlier, beginning on March 20th. Spring brought periods of moderately intense precipitation that required careful vineyard management to keep the vines healthy and vigorous. Beneficial hot, dry weather in the month of July slowed down vegetative growth and provided perfect conditions for veraison and the beginning of the ripening phase.

Temperatures in August were consistent with seasonal averages, although from August 20th to the 25th the area was affected by unusually hot and dry winds from the north that caused some episodes of canopy and berry dehydration in the most exposed vineyard parcels. At the end of August, unstable weather moved in from the Atlantic bringing rain showers and refreshing temperatures that restored beneficial conditions allowing the grape to progress through the ripening phase. The month of September was sunny and dry creating ideal conditions for the grapes to reach peak maturity in all vineyard parcels producing fruit of exceptional quality. The grape harvest of Merlot for Cont'Ugo took place between September 6th and 18th. Harvested fruit was whole, perfectly healthy and at peak ripeness.



## Vinification

After the grapes were hand harvested and carefully selected on sorting tables, the berries were transferred into temperature controlled stainless steel vats where alcoholic fermentation and maceration on the skins took place over a period of about 20 days. Fermentation temperatures were adjusted based on the ripeness of the grapes: lower temperatures were chosen, about 25 °C (77 °F), to preserve and enhance aromatic freshness while higher temperatures, up to 30 °C (86 °F), were applied to boost extraction of phenolic compounds and enhance structure. The different lots were separated according to their individual characteristics and then transferred into barriques where malolactic fermentation was completed by the end of the year. The finest lots were blended and transferred back into second fill barriques for an additional 12-month period of aging, then bottled. Cont'Ugo was bottled during the last half of March 2025.

## Historical Data

The Guado al Tasso estate is located in the small, but prestigious, Bolgheri appellation on the coast Tuscany's Upper Maremma, some 60 miles (100 kilometers) to the southwest of the city of Florence. This appellation has a relatively short history (it was created in 1994) but can boast a worldwide fame as a reference point wine on the international scene. The estate covers an area of about 320 hectares (790 acres) planted to vines, in a splendid plain surrounded by hills known as "the Bolgheri amphitheater" for its particular geographical conformation. The Guado al Tasso vineyards consist principally of Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Petit Verdot, and Vermentino grapes; this last cultivated with both with white and red varieties. They enjoy a mild climate due to the nearby presence of the Mediterranean Sea, constant breezes mitigate summer heat, and the rigors of winter clear the sky and maintain a high degree of solar light and radiation. Cont'Ugo is produced exclusively from Merlot grapes in order to interpret the territory of Bolgheri from a new perspective. The vineyards, situated at an altitude between 150 and 200 feet (45-60 meters) above sea level on clayey-loam soils prevalently of alluvial origin, gave Cont'Ugo great depth and complexity while conserving the fragrance and richness of fruit which are typical of Merlot.

## Tasting Notes

Cont'Ugo 2023 is intensely ruby red in color. Aromas on the nose are predominantly small ripe red fruit, hints of Mediterranean scrub and undertones of peat moss and licorice root. The full-bodied palate has excellent structure with a velvety, refined tannic texture that makes Cont'Ugo extremely pleasant to drink with good persistence of aromas and flavors.