Marchesi
ANTINORI
26 GENERAZIONI

Cont'Ugo 2024

Classification
Bolgheri DOC Rosso

Vintage
2024

Climate
The winter months were characterized by abundant rainfall and mild temperatures, conditions that favored budbreak approximately ten days earlier than usual, occurring between the end of March and early April. Spring was marked by frequent rainfall and cooler-than-average temperatures, allowing for a long and regular flowering period lasting approximately fifteen days. Excellent water reserves accumulated during the winter and spring months enabled the vines to face the summer period under optimal conditions. Summer was generally warm and dry, allowing for proper berry formation and development. The harvest period was characterized by generally warm weather, interrupted by some rainfall at the end of September, which contributed to excellent varietal expression and a good balance between sugar levels and acidity. Merlot grapes for Cont'Ugo were harvested between August 31st and September 10th. The fruit was healthy, showing excellent freshness while maintaining the characteristic intensity and varietal expression of Merlot.

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Vinification

After hand harvesting and careful selection in the cellar, the grapes were transferred into temperature-controlled stainless steel tanks where alcoholic fermentation and maceration took place over a period of approximately 20 days. Fermentation temperatures were managed according to the level of grape ripeness: lower temperatures, around 25 °C (77 °F), were used to preserve greater aromatic freshness, while higher temperatures, up to approximately 30 °C (86 °F), were applied to emphasize phenolic extraction and structure. The different lots, separated according to their characteristics, were 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 months of aging. Bottling took place in mid-December 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 estates 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. There is also a small presence of Grenache, Petit Verdot, Viognier and Sémillon. 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.