Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2017 vintage in the territory of the Bolgheri denomination was distinguished by a generally mild winter and by scarce rainfall, favoring an early bud break. The spring and summer period, dry and characterized by a climate of above average temperatures, determined an early harvest and an important reduced production of grapes, guaranteeing, however, excellent quality and health in the crop. The Merlot utilized for Cont'Ugo was harvested between the 21st of August and the 13th of September, some ten days prior to normal seasonal averages.

Vinification

After hand picking and a careful selection of the grapes in the cellars, the must went directly into conical, temperature controlled, stainless steel fermenting tanks for an alcoholic fermentation and a period of skins contact which lasted some twenty days. The fermentation temperature was managed on the basis of the ripeness level of the Merlot: lower temperatures were selected to maintain more aromatic freshness, while the temperature of a part of the crop was pushed as high as 86 °Fahrenheit (30 °Centigrade) to emphasize physiological maturity and structure. The various lots of wine, divided by characteristics, went into barriques, 1/3 new, where they terminated their malolactic fermentation by the end of the year. The finest lots were blended once again into small oak barrels for a further twelve months of ripening and then of bottling. Cont'Ugo was aged for an additional six months before commercial marketing of the wine.

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.

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Tasting Notes

Cont'Ugo 2017 offers an intense ruby red color. The nose is imbued by notes of such ripe red fruit as raspberries and cherries along with sensations of sweet spices. On the palate, the firm tannic texture, silky and flowing, is well supported by a pleasurable freshness. Cont'Ugo is a balanced wine with a pleasurable persistence and length and much drinking pleasure.

Awards

Wine Spectator 92/100 USA