Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The climate of the 2015 vintage was characterized by a winter of average cold and then a mild and dry spring. The bud break was significantly earlier than the previous year and was followed by an equally precocious flowering. The initial phase of summer was marked by an important rise in temperatures which then came back into balance during the second half of August, thereby assisting the grapes to achieve perfect ripeness. The picking of the parcels of Merlot used for the production of Cont'Ugo took place between September 9th and September 23rd.

Vinification

A selection was made of the finest grapes of the 100 acres (40 hectares) planted to Merlot of the Guado al Tasso estate. After the hand picking and a careful selection of the bunches in the cellars, the must went into temperature-controlled stainless steel tanks where it macerated on its skins and fermented for a period of approximately 20 days. The fermentation temperatures were controlled on the basis of the ripeness level of the grapes, lower in some cases to maintain a greater aromatic freshness, at times close to 86° Fahrenheit (30° centigrade) for a greater extraction and structure. Different types of Merlot were accordingly produced and then aged in separate small oak barrels. The malolactic fermentation took place in barrel (1/3 of which were new) and was completed by the end of the year. After eight months of French oak barrel aging, the finest lots were assembled and went back into barrel for a further four months of aging. At the end of this period, the wine was bottled and was given six months of bottle aging before commercial release.

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

The nose shows intense notes of ripe cherries and blueberries well integrated with intriguing hints of candied fruit and sweet spices. On the palate, the wine is supple, balanced, and long. The balance and the high pleasure level of the fruity aftertaste are a characterizing element of the wine.

Awards

Antonio Galloni 93/100 USA **James Suckling** 92/100 USA **Wine Spectator** 93/100 USA