Marchesi
ANTINORI
26 GENERAZIONI



Guado al Tasso 2006

Classification
Bolgheri DOC Superiore

Vintage
2006

Climate
The 2006 harvest in Bolgheri was particularly well balanced and began in the first week of September, starting with early ripening grapes, Merlot being the first, which had reached perfect ripeness. There was no rain for the duration of the harvest (apart from a few stormy days mid September) and the vines were in optimum health, with no stress from drought. This gave an ideal period of time for the harvest, in which each variety was picked in turn, when the grapes were fully ripe, starting with the Merlot, then the Syrah and, finally, the Cabernet Sauvignon (picked between the last week of September and the first week of October).

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Vinification

The grapes were picked by hand and carried in crates to the cellar, where they were de-stemmed and selected manually on sorting tables before pressing. The fermentation and maceration took place in stainless steel containers at a controlled temperature (25-30 °C) and lasted for between 15 and 20 days, during which pumping over and oxygenation was performed as necessary for each single variety. The wines were racked off into new oak barrels, where they completed malolactic fermentation by the end of the year. During the time in barrel, the wine was periodically racked and drawn off the lees and oxidized when necessary. After a meticulous control of each single barrel at the end of the 18 months ageing process, the varieties were blended. The wine was bottled and aged a further 10 months before release.

Historical Data

First produced in 1990, Guado al Tasso is the wine through which Marchesi Antinori has deepened its understanding and interpretation of Bolgheri, contributing to turning the potential of this terroir into an identity recognized around the world. Its name evokes Bolgheri as it once was: a landscape shaped by natural fords and untamed nature. Cabernet Sauvignon, Cabernet Franc and Merlot, sourced from vineyards at the foot of the Bolgheri amphitheater, are blended in proportions that vary with each vintage, expressing both the character of the territory and the distinctive qualities of the year. Guado al Tasso is a mosaic of terroir, defined by intensity and balance, with tannic finesse as its stylistic signature.

Tasting Notes

The nose is very refined and elegant, with fragrant, sweet aromas. The aromas are well integrated, with harmony between the fruity and balsamic notes. The palate is consistent and elegant, from the attack, through the mid-palate to the finish. The aftertaste matches the characteristics of the aromas giving a long, pleasant finish. These are the characteristics of Guado al Tasso 2006 as it is released onto the market - a wine with great class and a high potential for ageing in bottle.

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Awards

I Vini Di Veronelli 2009
Super Tre Stelle - 97/100
Italy

Wine Enthusiast
97/100
USA

Wine Advocate 2009
91/100
USA

Wine Spectator 2008
95/100
USA