



Guado al Tasso 2008

Classification

Bolgheri DOC Superiore

Vintage

2008

Climate

The 2008 vintage began with a rather rainy spring which created certain challenges to the cultivation of the vineyard and the health of the grapes. The summer, dry and quite warm, brought things back into balance and led to a harvest with fine weather conditions which allowed a careful selection of the best grapes, picked only when fully and completely ripe. The dry north winds which characterized the second half of September and a consequent lowering of temperatures led – in the case of late-ripening varieties such as Cabernet Sauvignon – to a further lengthening of the ripening cycle and a gain both in aromatic and structural potential while preserving a fresh and vibrant acidity.



Vinification

The grapes were picked by hand and brought to the cellars in small cases. The clusters were carefully selected in the winery, both before and after destemming, and then given a soft pressing and each single vineyard parcel was fermented separately in order to produce a series of different wines. The fermentation took place in temperature-controlled stainless steel tanks at temperatures between 77° and 86° Fahrenheit (25-30° centigrade), and skin contact lasted from 15 to 20 days. During this period the extraction was induced by pumping over and by delestages (rack and refill), made on the basis of the characteristics and needs of the individual vineyard parcels. After the wines were run off their skins, they were transferred in new small oak barrels where, by the end of the year, they completed the malolactic fermentation. After 18 months of barrel aging, the finest lots were selected, blended, and bottled. The wine underwent an additional ten months of bottle aging and was then released.

Historical Data

A blend of Cabernet Sauvignon, Merlot, Cabernet Franc and occasionally a small amount of Petit Verdot to best represent the complex and elegant terroir found in Bolgheri. This wine has been produced since 1990 from vineyards on alluvial soils whose composition ranges from clay-sand to clay-loam with rocky deposits known as “scheletro”.

Tasting Notes

On the nose the wine shows elegant notes of toasted oak, coffee, and spices followed by aromas of plums and black currants. On the palate, the initial impact is soft but firm with a vein of acidity which gives greater freshness and crispness than usual. The tannins are extremely elegant and the aftertaste is very persistent, with sustained and lingering notes of the coffee, berry fruit, and toasted oak first perceived on the nose.. It is a vintage with a great aging potential.



Awards

Wine Enthusiast Top 100 Cellar Selection 2012

98/100 + Best Cellar Selection 2012

USA

I vini di Veronelli 2012

Super Tre Stelle

Italy

Annuario L. Maroni

90/100

Italy

Wine Spectator

93/100

USA

Wine Advocate

95/100

USA

Wine & Spirits

93/100 + Year's Best Red Wines

USA

Antonio Galloni

95/100

USA

James Suckling

94/100

USA