



## Guado al Tasso 2012

### Classification

Bolgheri DOC Superiore

### Vintage

2012

### Climate

The 2012 vintage was, on the whole, warmer than the previous one. The early months of the year were marked by a February snowstorm, a very unusual event for the Tuscan coast. Budburst took place quite regularly despite the scarce rainfall during the spring and summer. Early September rainfall, fortunately, pushed the ripening of the grapes forward, assisting the achievement of a high quality crop. The 2012 vintage demonstrated, once again, that the Bolgheri production zone can produce excellent wines even in very hot years: the morphology of the territory and the nearby presence of the sea mitigate high summer temperatures and help prevent vine stress that could compromise ripening and proper balance in the grapes.



## Vinification

The harvest at the Guado al Tasso estate is carried out exclusively by hand, with the grapes picked into small, fifteen kilogram packing cases. The grapes are inspected on two different occasions: first, on the sorting table, only entirely healthy and undamaged grape bunches are selected and then, after destemming, the berries are chosen, one by one, to insure that only perfectly ripe grapes finish in the fermenting tanks. As in every vintage, the crop is fermented vineyard block by vineyard block and parcel by parcel on the basis of the specific characteristics of each single plot. Fermentation and skin contact lasted for 15-20 days and were carried out in temperature-controlled stainless steel tanks. After the wine was run off its skins, the finest lots went directly into new, 60 gallon French oak barrels where they also were put through a complete malolactic fermentation. Subsequently, after a year of aging, the finest lots were blended together and aged for a further six months in oak before bottling.

## 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

A wine of ample aromatic impact with notes of mint, mocha, plums, and spice which follow and fuse with one another in a movement of constant energy and development. On the palate, the tannic texture is exceptionally full and silky. A wine of true profundity, length and elegance.



## Awards

**James Suckling**  
96/100  
USA

**Wine Advocate**  
95/100  
USA

**Wine Spectator**  
95/100  
USA

**Antonio Galloni**  
95/100  
USA

**Falstaff**  
94/100  
Austria

**Wine Enthusiast**  
92/100  
USA

**I Vini di Veronelli**  
Super Tre stelle  
Italy

**I Vini dell'Espresso**  
16,5/20  
Italy