Marchesi
ANTINORI
26 GENERAZIONI



Guado al Tasso 2020

Classification
Bolgheri DOC Superiore

Vintage
2020

Climate
Mild winter weather and occasional rain showers defined the beginning of the 2020 growing season. An unexpected cold snap struck the area in March with one frost event at the end of the month however no significant damage was caused except in several of the younger vineyard blocks of Cabernet Franc, which typically goes through bud burst precociously. These climatic conditions resulted in a slight drop in yields but did not adversely affect the quality of the fruit. Temperatures began to rise mid-April and the spring season progressed normally ensuring good flowering and fruit set, which took place between the end of May and the beginning of June. Overall, summer was hot and dry without extreme heat events. The fourth week of September brought cool temperatures and occasional light rain showers that lasted until October providing optimal temperature swings between day and night. The grape harvest began on September 4th with Merlot and continued with Cabernet Franc and Cabernet Sauvignon mid-September to the beginning of October.

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Vinification

Upon arrival in the cellar, the grapes were sorted on two different occasions, once before destemming and again immediately after to guarantee that only perfectly ripe berries reached fermentation vats. Keeping with tradition, each single vineyard parcel was subdivided into smaller blocks and the grapes were harvested separately based on climate trends and individual characteristics of each grape variety and then fermented separately. Fermentation and maceration took place in temperature controlled stainless steel vats for 15 - 20 days. After racking operations, the wine was transferred directly into barriques where malolactic fermentation was completed by the end of the year. In February, wine from the very best vineyard blocks was selected and the final blend was made. Guado al Tasso was again transferred into new French oak barriques where it aged up until bottling in the month of June 2022.

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

Guado al Tasso 2020 is intensely ruby red in color. The nose offers notes of small dark fruit, sweet spices, toasted oak, and forest floor. On the palate, tannins are extremely well balanced, refined, and persistent. This wine can be enjoyed immediately, perhaps even more so than the past vintage, but also has exceptional aging potential, an extended period of bottle aging allows the wine to evolve and improve over time.