Marchesi
ANTINORI
26 GENERAZIONI

Guado al Tasso 2011

Classification
Bolgheri DOC Superiore

Vintage
2011

Climate
The 2011 vintage was characterized by a cool July, while both early spring, late August, and early September were very warm, with temperatures well above seasonal averages. Bud burst was slightly early but quite uniform. Regular weather during the spring and a cool early summer with scattered rainfall, up until the beginning of August, favored a lengthy growing season without vine stress. The heat of late August, though mitigated by the nearby presence of the sea, caused some irregularity and variability in the ripening along with a loss of production, particularly in early-ripening varieties such as Merlot. September was milder in its temperatures, and occasional rainfall allowed the later-ripening Cabernet Franc and Cabernet Sauvignon to complete the final phases of their ripening in a uniform manner, guaranteeing an exceptional concentration of flavor and tannins.

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Vinification

The harvesting of Guado al Tasso was done entirely by hand with the grapes picked directly into small, thirty seven pound (fifteen kilogram) packing cases. Once in the cellars, the grapes were sorted twice: first on a sorting table where only the finest and healthiest bunches pass the selection and then, after destemming, with a careful choice of the single berries to insure that only perfectly ripe grapes finished in the fermenting tanks. As in every harvest, the many individual vineyard plots were fermented on their own in order to conserve the separate and distinctive characteristics of their grapes. The fermentation took place in temperature-controlled stainless steel tanks and lasted 15-20 days. After the wine was run off its skins, it was racked into new oak barrels where it went through a complete malolactic fermentation. After the initial year of aging in French oak barrels, the finest selection for Guado al Tasso were assembled and went back into barrel for an additional six month period of aging before bottling.

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

A wine of the aromatic intensity and silkiness of texture was something rather unexpected in such a hot vintage as the 2011. The Merlot gave sweetness of flavor, density of texture, and a very intense aroma of black fruit. The Cabernet Sauvignon contributed an exceptional richness along with additional black fruit aromas, liquorice, and not the slightest hint of greenness. Cabernet Franc added a magnificent balance and poise, smoothing the elevated tannic power of the other varieties and, finally, the Petit Verdot supplied that light touch of spice which completed the bouquet. This is a concentrated wine, one of great class and elegance, a wine capable of a very lengthy aging and positive evolution in the bottle.

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