Marchesi
ANTINORI
26 GENERAZIONI



Guado al Tasso 2017

Classification
DOC

Vintage
2017

Climate
The 2017 growing season began with mild and rather dry winter weather conditions that prompted early bud break. A sudden drop in temperatures at the end of April that affected many areas in Tuscany did not cause any damage in Bolgheri due to its vicinity to the sea that mitigates temperatures keeping them above zero. The months of May through August were characterized by hot dry weather, such conditions limited the vines' vegetative cycle and reduced the size of the clusters. Rain showers at the end of August and September lowered temperatures slightly guaranteeing a balanced ripening cycle especially for the grape varieties that require longer hang time. Harvesting began early, starting with Merlot on August 26th and after a brief pause, continued with Cabernet Franc and Cabernet Sauvignon during the last half of September.

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Vinification

Upon arrival in the cellar, grapes were sorted on two separate occasions; once before destemming and again immediately after to guarantee that only perfectly ripe berries reached fermentation vats. Each single vineyard parcel was subdivided into smaller blocks and grapes were harvested separately based on climatic 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, we selected wine from the very best vineyard blocks and made the final blend. Guado al Tasso was then transferred into new French oak barriques where it aged up until bottling in July 2019.

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

Guado al Tasso 2017 is intensely ruby red in color. Its nose is intact, clean and powerful and has hints of small red ripe fruits such as raspberries, wild strawberries, arbutus, wild blackberries and pleasant notes of laurel and mint. Its entry on the palate is soft, voluminous and persistent with a tannic texture that is dense and silky. Remarkable for its extraordinary balance and equilibrium between power and grace. This vintage can be enjoyed now but also possesses excellent aging potential for years to come.

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