Marchesi
ANTINORI
26 GENERAZIONI

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Climate

Thanks to a mild winter and above-average temperatures in the spring, the year 2007 was characterized by substantially earlier than usual vegetative development in the plants. The unusual and intense rains during the second half of August helped to allow a normal ripening of the grape bunches. The ideal meteorological conditions during the month of September, characterized by beautiful, dry weather and great fluctuations between day and nighttime temperatures, allowed all of the grape varietals to ripen perfectly, and permitted all of the harvesting operations to be carried out at the best possible moment.

Vinification

Harvesting was done by hand and the grapes were brought to the winery in crates. In the production facility, the grapes were carefully and accurately hand-selected both before and again after destemming, and were then gently crushed. Every individual parcel of the vineyard was vinified separately for the purpose of creating different wines. Fermentation and maceration took place in stainless steel tanks at controlled temperatures of 25-30 ° C for a period ranging from 15 to 20 days, during which several pumping over and oxygenation procedures were carried out at varying intensities, according to the requirements of each grape varietal and each parcel of the vineyard. At the moment of first racking, all of the wines were put into new wood barriques in which, by the end of the year, they had completed malolactic fermentation. After 18 months of aging, the best lots were blended. The wine was then bottled and aged for an additional 10 months before being released on the market.

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”.

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Tasting Notes

Guado al Tasso 2007 is already beginning to develop an elegant fragrance, offering an fresh aromas with mild nutty notes and hints of menthol which are balanced by flavors of full-flavored dark fruits. The wine bathes the palate in rich, smooth tannins. It has a long finish and leaves a lingering taste of ripe black berry fruit. Guado al Tasso is a harmony of flavors and is beautifully refined, which together make it fascinating right from the first drop.

Awards

Falstaff Magazine 2010 "Tuscan Wine-producing Caost" 90/100 Austria **I Vini Di Veronelli 2011** Super Tre Stelle Italia **Wine Advocate 2011** 94/100 USA **Wine Enthusiast 2010** 97/100 USA **Wine Spectator** 92/100 USA **James Suckling** 97/100 USA