Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2010 vintage, with the exception of July, was characterized by essentially cooler and rainier than average weather. Bud burst, in mid-April, was a week later than normal and May was particularly cool and rainy, delaying bud growth. June and, above all, July were dry with temperatures above seasonal averages, assisting a partial recovery of ripening time. August and September saw significant rains, but periods of fine weather as well. This was one of the coolest, latest, and most difficult vintages in recent years but one which, nonetheless, gave extremely satisfying results in terms of elegance and aromatic finesse in the finished wines.

Vinification

The crop was handpicked into small packing cases. In the cellar, the grapes were manually selected both before and after destemming and then softly pressed. Each single vineyard plot was fermented separately in order to obtain a full range of wines. The fermentation took place in stainless steel tanks at temperatures between 77° and 86° Fahrenheit (25°-30° centigrade). All the wines went immediately into new French oak barrels where they went through a complete malolactic fermentation by the end of the year. After a year of aging, the finest lots were selected and blended and then went back into barrel for an additional six months of aging. A year in bottle preceded the release.

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.

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Tasting Notes

The nose shows excellent aromatic finesse and freshness with notes which recall rosemary, mint, red fruit and, lightly, liquorice. Very balanced on the palate, savory and long, the wine is potent and subtle at the same time, elegant and of great drinking pleasure.

Awards

I Vini di Veronelli Super Tre Stelle Italy **A.I.S. Guide** 5 Grappoli Italy **Wine Advocate** 97/100 USA **Falstaff** 92/100 Austria **Wine Spectator** 93/100 USA **Wine Enthusiast** 94/100 USA **Wine & Spirits** 91/100 + Year's Best USA