Marchesi ANTINORI
26 GENERAZIONI

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Climate

The 2016 vintage was characterized by a mild winter with sporadic but abundant rainfall which assisted in creating important reserves of ground water in the sub-soil. The vines began their cycle of growth and development a bit earlier than in a normal season and then proceeded in a regular fashion, accompanied by a sunny spring with temperatures and rainfall which respected normal seasonal averages. The summer was, on the whole, a warm one but without significant temperature peaks. The ripening of the grapes proceeded with sunny days, low rainfall, and cool evenings and nights which favored the development of aromatic components in the crop, maintaining an excellent freshness as well, an indispensable factor for elegant and long-lived grapes. The harvest began with the Merlot on September 5th, continued with the Cabernet Franc towards the middle of the month, and concluded with the Cabernet Sauvignon on October 5th.

Vinification

The grapes, upon their delivery to the cellars, were selected in two different phases: first upon their arrival and then during the destemming in order to guarantee that only the finest part of the crop went into the fermentation tanks. As in every vintage, the individual vineyard plots were sub-divided into a series of single parcels to be picked on the basis of the climate of the vintage and the characteristics of the grapes, fermenting them then separately. The grapes were then fermented for a period of 15-20 days in stainless steel tanks. After being run off its skins, the wine went directly into small oak barrels where, by the end of the year, the malolactic fermentation was completed. In the month of February the wine of the finest parcels was selected and blended together. Guado al Tasso then went back into new French oak barrels where it aged until bottling in July of 2018.

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 2016 Guado al Tasso shows an intense ruby red color. The nose expresses pleasurable notes of fruit and sweet spices: plums, blueberry jam, leather, liquorices root, and such balsamic sensations as mint, which add freshness and complexity. The palate is long and dynamic, accompanied by supple and elegant tannins and, once again, balsamic notes. A vintage, the 2016, of exceptional elegance.

Awards

Wine Advocate 98/100 USA **James Suckling** 98/100 USA