Marchesi ANTINORI
26 GENERAZIONI

no image

# Climate

The 2015 vintage was characterized by a winter of average coldness and a spring whose weather was mild and dry. The bud break, along with the flowering, as a consequence, was earlier than the preceding vintage. The first part of summer saw a significant rise in temperatures, which then came back into balance from the second half of August on, allowing the grapes to achieve a perfect state of ripeness. The harvesting of the grapes began on September 12th with the Merlot and terminated on October 9th with the Cabernet Sauvignon.

## Vinification

The grapes were selected in two different moments: first immediately after picking and then after the destemming in order to insure that only fully ripe berries went into the fermentation tanks. As in every vintage, the individual vineyard plots were sub-divided into a series of smaller harvesting units on the basis of the weather of the growing season, distinguishing them according to the characteristics of the grapes and fermenting them separately. The fermentation itself took place in temperature-controlled stainless steel tanks and lasted from fifteen to twenty days. After the wine was run off its skins, it went directly into small oak barrels, where it went through a complete malolactic fermentation. At the end of the first year of aging in the new oak barrels, the wine was blended and went back into oak for a further six months 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.

Marchesi
ANTINORI
26 GENERAZIONI

## Tasting Notes

The 2015 Guado al Tasso is characterized by a rich and complex bouquet with notes of tobacco, toasted coffee, and leather which fuse with the aromas of ripe berry fruit. The palate is a vibrant one, with both tannins and freshness well present to give savor and persistence. The finish and aftertaste are spicy and fruity, complete and fragrant. It is a vintage which a very important aging potential.

## Awards

**Wine Advocate** 97/100 USA **James Suckling** 97/100 USA **Antonio Galloni** 96/100 USA