Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The early months of 2012 were rather cold and were marked by significant snowfall in February, something somewhat unusual for the Tuscan coast. Bud burst was nonetheless regular, even if the number of bunches per bud was rather small. Late spring and early summer were very warm and dry, leading to berries of small dimension and limited production per vine. This, in addition to the low fertility already noted, led to a 20% drop in production. If production was too low, the overall quality was unexpectedly higher than what could be expected from a torrid vintage - excellent fruit, a bracing acidity, and, above all, high quality tannins. The 2012 vintage demonstrated, once again, that Bolgheri can give excellent wine in hot vintages. The contours of the terrain and the nearby presence of the sea succeed in mitigating torrid temperatures and contribute to preventing vine stress which could compromise a proper ripening of the grapes.

Vinification

The grapes selected for the wine come from a range of vineyards which extends for over 200 acres (80 hectares) and expresses the essential characteristics of the Bolgheri production zone. The wine fermented for 10-15 days in temperature-controlled stainless steel tanks at temperatures between 82°- 86° Fahrenheit (28° and 30° centigrade). A part of the Merlot and Syrah must was fermented at lower temperatures to better maintain varietal aromas. The malolactic fermentation took place partly in barrel and partly in stainless steel tanks and was concluded by the end of the year. The wine was then racked and went back into barrel for an additional eight months of aging before bottling. Four months of bottle aging preceded release at 14° alcohol.

Historical Data

The Guado al Tasso estate is located in the small but prestigious Bolgheri DOC appellation on the coast of Upper Maremma, about one hundred kilometers southwest of Florence. This appellation has a relatively recent history as it was established in 1994 but has gained worldwide recognition as a new reference point in the international oenological scene. The estate covers an area of 1000 hectares (2500 acres), about 320 (790 acres) of which are planted with vines. The remainder is richly covered with wheat fields, sunflowers and olive groves, set in a beautiful plain encircled by rolling hillsides known as the “Bolgheri amphitheater” due to its particular shape. Guado al Tasso’s vineyards are planted to Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Petit Verdot and Vermentino grapes; this last cultivated with both with white and red varieties. There is also a small presence of Grenache, Petit Verdot, Viognier and Sémillon. The nearby sea provides a mild climate with constant breezes mitigate summer heat and alleviate harsh winter weather, maintaining a clear sky and a high level of sunlight exposure. Il Bruciato was created in the year 2002 during one of the most difficult vintages at Guado al Tasso in order to present the unique terroir of Bolgheri and give it a greater visibility and recognition. The first blend to be used was that of Guado al Tasso only to see, in the years which followed, a modification of the varietal composition and the identification of a series of vineyard plots intended to be used exclusively for this wine. The wine was not produced in the 2003 vintage.

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Tasting Notes

The nose shows intense aromas of red berry fruit of excellent expressiveness and focus which are followed by lovely notes of sweet spices. On the palate, the wine is balanced and harmonious and of exceptional overall drinking pleasure.

Awards

Antonio Galloni 92/100 USA **James Suckling** 91/100 USA **Wine Advocate** 90/100 USA **Wine Spectator** 91/100 USA