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Climate

Late autumn and winter were mild in temperature with frequent rains which saturated the ground soil and kept it cool. Bud burst took place in early April, the normal period, and the successive phases of vine growth and development took place in a regular fashion thanks to the mild temperatures and low levels of precipitation of May and June. Summer, instead, was characterized by frequent rainfall and by temperatures which, up until the harvest, were not particularly warm. This led to delays in ripening and a need for a rigorous selection of the grapes both during picking and on the sorting table in the cellar.

Vinification

The grapes which were selected come from range of vineyards which cover over 200 acres (80 hectares) and completely express the character of the Bolgheri production zone. The fermentation, which took place in temperature-controlled stainless steel fermenting tanks, lasted for ten to fifteen days and took place at temperatures held to a maximum of 82-86° Fahrenheit (28-30° centigrade). A part of the Merlot and Syrah must was fermented at lower temperatures to better conserve varietal aromas. The malolactic fermentation took place partly in stainless steel tanks and partly in oak barrels and terminated by the end of the year. The wine was then racked and went back into barrel, where it aged for an additional seven months before it was bottled. A further four month period of bottle aging preceded commercial release.

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.



Tasting Notes

A rich and pleasurable wine on the nose with notes of sweet spices, toasted coffee, and ripe red berry fruit. The wine is elegant and balanced on the palate with good length and a highly pleasurable fruity finish and aftertaste.