Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The 2017 vintage in Bolgheri, marked by a dry and mild winter, was characterized by an early bud break in the vineyard. The spring and summer months, dry and hot on the whole, led to an early harvest and an important reduction of the size of the crops, guaranteeing, however, grapes of very high quality. The picking of the grapes for Il Bruciato began on August 26th and terminated by September 10th, two weeks earlier than in a normal vintage.

Vinification

Upon arrival in the cellars, the grapes were destemmed and given a soft pressing. The fermentation and the period of skin contact between the wine and the skins took place in temperature-controlled stainless steel tanks and lasted from ten to fifteen days at temperatures between 82° and 86° Fahrenheit (28°-30° centigrade). A part of the Merlot and Syrah musts was fermented at lower temperatures to better conserve their varietal aromas. The malolactic fermentation, which took place partly in small oak barrels and partly in stainless steel and was completed, for each and every variety, by the end of the year. The Cabernet Sauvignon was then blended together with the Merlot and Syrah and the resulting wine put back into small oak barrels where it reposed before being bottled.

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 2017 Il Bruciato shows an intense ruby red color. The nose presents the notes of red and black berry fruit which are characteristic of this vintage and capable of giving the wine an excellent concentration. Sweet spices and a hint of liquorice complete the bouquet. The palate is well structured, persistent, and highly pleasurable in its fruity finish and aftertaste.

Awards

Wine Advocate 91/100 USA **James Suckling** 92/100 USA