



Il Bruciato 2021

Classification

Bolgheri DOC Rosso

Vintage

2021

Climate

The 2021 growing season in Bolgheri was impacted by a long period of drought that lasted from June throughout September. However, unlike the 2017 vintage, winter was particularly rainy which contributed to replenishing groundwater reserves in the deep soils that characterize this territory. The vines had the necessary soil moisture for the entire growth cycle. Spring was cool resulting in a slight delay in bud break and flowering. Temperatures during the summer months were never excessive and ensured a normal, gradual ripening phase of the fruit in each vineyard and produced berries that were whole and in perfect health. The grape harvest began with Merlot at the beginning of September, continued with Cabernet Franc and Syrah mid-September and was completed with Cabernet Sauvignon and Petit Verdot at the end of September.



Vinification

Upon arrival in the cellar, selected clusters were destemmed and gently crushed. Fermentation and maceration on the skins took place in temperature controlled stainless steel tanks for approximately 10 to 15 days at a temperature of 28-30 °C (82-86 °F). A portion of the Merlot and Syrah musts were kept at lower temperatures during fermentation to better preserve each grape variety's distinctive aromas. Malolactic fermentation took place both in barriques and in stainless steel tanks and was completed by the end of the year for all grape varieties. Subsequently, Cabernet Sauvignon was blended with Merlot, Syrah, and a small percentage of Cabernet Franc and Petit Verdot: the blend was reintroduced into barriques where it was left to age before bottling.

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

Il Bruciato 2021 is intensely ruby red in color. The nose offers notes of small ripe red fruit, sweet spices, and tobacco. The palate has excellent structure, is remarkably mouth filling with a pleasant fruity aftertaste that imparts good persistence and easy drinkability.