



Il Bruciato 2022

Classification

Bolgheri DOC Rosso

Vintage

2022

Climate

The 2022 growing season in Bolgheri was impacted by drought conditions that started at the end of winter and lasted throughout most of summer. These climatic conditions prompted early development of all phenological phases; budbreak, flowering and fruit set up until veraison. Mid-August brought a series of thunderstorms that proved to be beneficial for the vines' most critical ripening period. These weather trends guaranteed perfectly healthy fruit but, on the other hand, slowed down vegetative growth and reduced overall yields. At harvest time, the grapes registered a good balance between sugar levels and acidity thanks to the rain showers in August. Harvesting activities began with Merlot at the end of August, which was slightly earlier than average, then continued with Syrah and Cabernet Franc during the first half of September and was completed at the end of the month with Petit Verdot and Cabernet Sauvignon. 2022 is considered a less powerful vintage that offers outstanding freshness and an engaging fruit profile.



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. Afterwards, 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. 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 2022 is intensely ruby red in color. Dominant aromas on the nose include small ripe red fruit accompanied by notes of sweet spices and light hints of mint and tobacco. The palate has excellent structure, is remarkably mouth filling with a pleasant fruity aftertaste that makes it pleasantly easy to drink and closes with a lingering finish.