



Il Bruciato 2024

Classification

Bolgheri DOC Rosso

Vintage

2024

Climate

Copious rainfall and mild temperatures defined the winter months resulting in early budbreak, which took place between the end of March and the beginning of April, about 10 days ahead of schedule. Spring saw repeated rain showers and temperatures that were lower than seasonal averages ensuring a regular, lengthy flowering phase that lasted about fifteen days. Generous groundwater reserves, recharged by precipitation during winter and spring, allowed the vines to flourish throughout the summer months, when climate conditions were hot and dry, resulting in good berry growth and development. Hot weather dominated the harvest season, although the end of September was interrupted by some scattered rain showers, giving the fruit an exceptional varietal expression with good balance between sugar levels and acidity. Merlot was harvested between August 27th and September 7th while other varieties were harvested later: Cabernet Franc, Syrah, Petit Verdot and Cabernet Sauvignon. The harvest was completed at the end of September producing wines that are fresher, purer and more precise in style compared to previous vintages.



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 15-20 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 the other varieties, and the blend was reintroduced into barriques where it was left to age for at least 6 months 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 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 2024 is an intense ruby red color. The nose reveals notes of small red fruit, raspberries and cherries, accompanied by hints of vanilla, tobacco and subtle notes of cotton candy. The palate is balanced and mouth filling: pleasant freshness is accompanied by excellent persistence and closes with a pleasant fruity finish. Il Bruciato remains true to its style and impresses for its easy to drink appeal.