Marchesi
ANTINORI
26 GENERAZIONI



Il Bruciato 2025

Classification
Bolgheri DOC Rosso

Vintage
2025

Climate
The 2025 vintage in Bolgheri began with a mild and particularly rainy winter. Rainfall remained abundant through May, while June was dry and particularly warm, promoting optimal balance in the vineyards, supported by the good water reserves accumulated during the previous months. Summer continued with mild temperatures and rainfall above historical averages, but well distributed throughout July, August and September. Veraison occurred slightly earlier than usual, by approximately one week, and the grapes ripened evenly and were in impeccable health. The harvest began with Merlot on August 25th, followed by Cabernet Franc, Syrah and Petit Verdot between early and mid-September, and concluded with Cabernet Sauvignon between September 16th and 19th. Overall, 2025 was a cool, well-balanced vintage characterized by good water availability, resulting in wines with good structure and an excellent aromatic profile. This vintage stands out for intense notes of crisp red fruit accompanied by floral and balsamic sensations.

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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 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 2025 is an intense ruby red color. The nose is characterized by intense notes of small red fruits such as red currants and cranberries, alternating with delicate floral and balsamic notes. The palate is remarkably approachable, with excellent freshness that is more pronounced than usual, accompanied by mature, silky tannins and a pleasant savory character.