Marchesi
ANTINORI
26 GENERAZIONI

Il Bruciato 2018

Classification
Bolgheri DOC Rosso

Vintage
2018

Climate
The 2018 vintage was characterized by frequent rainfall, particularly during the months between winter and spring. These climatic conditions guaranteed the accumulation of excellent reserves of ground water in the soil, a supply which was notably reduced after the generally dry period of the year 2017. Bud break arrived with approximately a week's delay compared to seasonal averages. A regular summer, with the customary warm and dry weather, assured fine conditions for a steady and gradual ripening of the grapes. Picking began with the Merlot during the first ten days of September, continued with the Syrah, and concluded with the Cabernet Sauvignon during the final ten days of the month of September.

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Vinification

The grapes, selected during the harvest, were destemmed upon their arrival in the cellars and given a soft pressing. The crop was fermented at a temperature of 82-86 °Fahrenheit (28-30 °Centigrade) in temperature-controlled, stainless steel fermentation tanks for a period of fifteen-sixteen days. A part of the Merlot and Syrah must was fermented at a lower temperature to better conserve varietal aromas. The malolactic fermentation took place partly in small oak barrels and partly in stainless steel and was terminated by the end of the year in the case of all the varieties. The Cabernet Sauvignon was then blended with the Merlot and Syrah and the wine which was obtained was successively aged in barrique 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

The 2018 Il Bruciato vintage shows an intense ruby red color to the eye. The nose is characterized by notes of ripe red berry fruit and by sweet spices. The palate offers a fine structure, balance, and drinking pleasure. Light sensations of mint and liquorice add much complexity to the finish and aftertaste.

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90/100
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