Marchesi
ANTINORI
26 GENERAZIONI

# Il Bruciato 2019

## Classification
Bolgheri DOC Rosso

## Vintage
2019

## Climate
The 2019 vintage's growing season saw relatively cool weather in April and May then hot, dry conditions throughout the end of July. The slight delay in the vines' initial growth cycle evened out as summer began. A sudden rise in temperatures caused the vines to produce lighter, loosely packed clusters, especially notable in the late ripening varieties where fruit set wasn't yet fully completed. The months of August and September brought steady sunny weather that allowed grapes to progress to full ripeness in optimal conditions. Harvesting operations began with Merlot at the beginning of September and were completed with Cabernet Sauvignon at the beginning of October. The other grape varieties, Syrah and smaller quantities of Cabernet Franc and Petit Verdot, were picked during the last half of September.

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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 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. Part of malolactic fermentation took place in barriques and part 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 2019 is intensely ruby red in color. Its nose expresses notes of small dark fruit, sweet spices and tobacco. Its well-structured palate is harmonious and very pleasant to drink. Fresh fruity notes dominate the finish giving the wine a lush, sweet character.