Marchesi
ANTINORI
26 GENERAZIONI

Matarocchio 2007

Classification
Bolgheri DOC Superiore

Vintage
2007

Climate
Thanks to a mild winter and a higher than average spring temperatures, the 2007 growing season began significantly early in terms of the various phases of the development of the vegetation. The unusual and intense rains of the second half of August, however, cancelled out this seasonal anticipation of vine growth. The following month, September, was marked by fine weather, dry and with important temperature swings from daytime heat to nighttime coolness, which led to a perfect ripening of the different grape varieties. It also allowed a perfect timing of the picking dates, the choice of the ideal moment to begin harvesting.

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Vinification

Harvesting was carried out entirely by hand and the grapes picked into small, 15 kilogram (33 pound) packing cases for transport to the cellars, where the grapes were carefully selected by hand both before and after destemming. A soft pressing then followed, along with a five day cold maceration, at 50° Fahrenheit (10° centigrade), in stainless steel tanks. Fermentation proceeded with continually rising temperatures which peaked at 77° Fahrenheit (25° centigrade). Maceration continued after the end of fermentation, with a total period of skin contact of 23 days. The wine then went into new 60 gallon barrels of different of various kinds of oak and, before the end of the year, it had completed its malolactic fermentation. Aging continued for a total of 18 months, and during this period each individual barrel was constantly checked and kept under control. At the end of the aging period it was decided to bottle only the finest barrels, those which gave a completely integrated wine.

Historical Data

The Guado al Tasso estate is located in the small but prestigious Bolgheri DOC, on the coast of upper Maremma, about one hundred kilometers southwest from Florence. This appellation has a relatively recent history, DOC Bolgheri was approved in 1995 and since then it has become an internationally recognized reference point for the Italian and international winemaking arena. The estate covers an area of about 320 hectares (790 acres) planted with vines, set in a beautiful plain encircled by rolling hillsides known as the ″Bolgheri Amphitheatre″ due to its particular shape. The vineyards are planted to Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Petit Verdot and Vermentino. There is also a small presence of Grenache, Petit Verdot, Viognier and Sémillon. The nearby sea provides a mild climate with constant breezes that mitigate summer heat and alleviate harsh winter weather, maintaining a clear sky and a high level of sunlight exposure.

Tasting Notes

The color is a deep ruby red. The aromas are graceful and elegant with notes which range from black berry fruit to balsamic and almost spicy nuances of peppers and green tea. On the palate the tactile sensations are exceptional, with dense tannins, never rough, but instead polished and deep. It is a wine of a rare persistence and balance.

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Wine Spectator
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Antonio Galloni
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USA

James Suckling
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