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Climate

2011 was characterized by a cool July and a warm early spring with temperatures above seasonal averages. Bud burst was slightly early but quite uniform. Spring, on the whole, enjoyed a normal climate while summer, until early August, was cool and slightly rainy, factors which led to a long ripening cycle without vine stress of any sort. The heat of late August, though mitigated by the nearby presence of the Mediterranean Sea, caused slight irregularity and variability in ripening time and a minor loss of production as well. September weather was milder, with occasional light rainfall, weather which allowed the Cabernet Franc to complete its ripening in a perfectly uniform fashion, guaranteeing exceptionally concentrated and flavorful grapes with superb tannins.

Vinification

The crop was picked entirely by hand into 15 kilogram (37 pound) cases and was then brought to the winery where it was sorted and selected twice, once before and once after destemming. The grapes were then given a soft pressing and a cold five day maceration on their skins at 50° Fahrenheit (10° centigrade) in stainless steel tanks. Fermentation was then allowed to begin and temperatures to rise to 77° Fahrenheit (25° centigrade); skin contact lasted a total of 30 days. After fermentation the wine went into 100% new 60 gallon French oak barrels of various provenance, where it completed its malolactic fermentation by the end of the year. The period of oak aging lasted 18 months, and during this period each individual barrel was carefully observed and controlled. At the end of the aging period only those barrels whose wine showed a superior integration with the oak were bottled.

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 2011 Matarocchio is a wine of rare concentration and refinement. The nose is very intense and complex with notes of chocolate, blackcurrants, and blackberries along with varietal aromas which confer a unique personality. The palate is rich, silky, and deep.

Awards

I Vini di Veronelli 2015 Super Tre Stelle Italy **Bibenda 2015** 5 Grappoli Italy **Annuario L. Maroni** 91/100 Italy **Wine Advocate** 97/100 USA **Antonio Galloni** 96/100 USA **James Suckling** 95/100 USA **Falstaff** 94/100 Austria **Wine Spectator** 92/100 USA **Daniele Cernilli** 91/100 Italy **Wine & Spirits** 95/100 + Year's Best + 100 Best Wines of the Year USA