Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2016 vintage in the Mataracchio vineyard was characterized by mild winter with abundant rainfall which permitted the vineyard to accumulate excellent and useful reserves of water in the sub-soil. The start of the vegetative activity of the vines began slightly ahead of schedule and then continued in a regular fashion, accompanied by a spring season with warmth and rain well within normal parameters. Summer, warm and dry on the whole, favored a slight stress in the vineyard, particularly towards the end of the ripening phase. These climatic conditions, along with cool nighttime temperatures, fully brought out the characteristics of Cabernet Franc, endowing the grapes with a rich and silky tannic texture and an excellent aromatic potential. The picking, entirely by hand, took place between September 20th and 27th.

Vinification

The grapes were hand-picked and, after a careful and attentive selection, berry by berry, they were gently pressed and given a pre-fermentation cold maceration, one which was followed by the alcoholic fermentation of the crop. The wine then went into new French oak barrels, 60 gallons in capacity, where it completed its malolactic fermentation and matured for an 18-month period. At the end of the aging and only after careful tasting, the finest barriques were chosen and blended to create Matarocchio. The wine then reposed for twelve months before being released onto the market.

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.

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Tasting Notes

Matarocchio 2016 shows a great aromatic complexity with notes of dark berry fruit which alternate with sensations of powdered chocolate, exotic spices, and toasted coffee. The palate is an enveloping one, rich, one of excellent tension and of long persistence on the finish and aftertaste.

Awards

James Suckling 97/100 USA **Antonio Galloni** 97+/100 USA **Wine Advocate** 96/100 USA