



Vermentino 2017

Classification

Bolgheri DOC

Vintage

2017

Climate

The 2017 vintage at Bolgheri was characterized by mild and dry winter weather which led to an early bud break. The spring and summer months, tendentially quite warm and dry, created the conditions for a precocious harvest and an important drop in production, guaranteeing, however, high quality grapes. Picking began on August 26th and terminated during the first ten days of September, two weeks earlier than in a normal growing season.



Vinification

Each and every vineyard parcel was harvested separately on the basis of the ripeness level of the grapes, thereby creating a vast range of individual lots of Vermentino with different aromas and flavors. The grapes, as soon as they arrived in the cellars, were delicately destemmed and given a soft pressing. The must then went into temperature-controlled stainless steel fermentation tanks where it fermented at a temperature of 62° Fahrenheit (16° centigrade). The various lots were carefully and systematically evaluated and blended. The bottling took place during the month of January, 2018.

Historical Data

Tenuta Guado al Tasso 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 world. Tenuta Guado al Tasso extends over an area of 1000 hectares (2500 acres), 320 (790 acres) of which are planted with vines. The remaining hectares are cultivated with wheat, sunflowers, and olive groves, all set inside a beautiful plain encircled by rolling hillsides known as the “Bolgheri amphitheater” due to its particular shape. Tenuta Guado al Tasso’s vineyards are planted primarily 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. The first vintage of Vermentino produced at Tenuta Guado al Tasso was 1996.

Tasting Notes

Straw yellow with greenish highlights in color, the wine presents an ample range of intense and fragrant aromas which include citrus, candied, and passion fruit. The flavors are well supported by the freshness and by a mineral vein which give the wine much savor and a lengthy persistence on the palate.



Awards

Luca Maroni

91/100

IT