



Vermentino 2022



Classification

Bolgheri DOC

Vintage

2022

Climate

The 2022 growing season in Bolgheri was afflicted by drought conditions that began in winter and lasted throughout most of summer. Mid-August brought a series of thunderstorms that proved to be beneficial for the vines' most critical ripening period. These climate conditions guaranteed perfectly healthy fruit but, on the other hand, slowed down vegetative growth and reduced overall production, especially noticeable with Vermentino clusters that were smaller than average and consequently produced lower yields. The grape harvest began earlier than usual with first selections at the end of August and was completed by mid-September. Grapes harvested earlier had higher acidity and lively floral aromas while those harvested later presented riper berries with higher concentrations of extract and citrusy notes.



Vinification

Each vineyard parcel was harvested separately, based on the level of maturity of the grapes, aimed at preserving and enhancing the complex territorial characteristics of each individual vineyard block. Upon arrival at the cellars, grapes were destemmed, delicately crushed, and gently pressed. The resulting must was transferred into stainless steel temperature controlled fermentation tanks where alcoholic fermentation took place at a temperature of 16 °C (61 °F). Each individual lot was carefully and systematically evaluated and then blended. Vermentino Tenuta Guado al Tasso was bottled in January 2023.

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

Vermentino from Tenuta Guado al Tasso is straw yellow in color with greenish hues. Intense on the nose with notes of citrus fruit, white flower blossoms and tropical fruit. The palate is savory with good persistence of flavors and finishes fresh with hints of citrus fruit.