



# Vermentino 2024



## Classification

Bolgheri DOC

## Vintage

2024

## Climate

Copious rain showers and mild temperatures dominated the winter months causing budbreak to occur about 10 days earlier than seasonal averages, between the end of March and the beginning of April. Spring weather brought repeated rainfall and lower than average temperatures prompting a normal and lengthy flowering phase that lasted for about 15 days. Generous groundwater reservoirs from winter and spring showers ensured that vines had sufficient moisture during the hot and dry summer months, resulting in optimal berry growth and development. During the harvest season, temperatures were hot, encouraging an exceptional varietal expression and good balance between sugar levels and acidity. Vermentino was harvested from September 3rd to the 20th.



## 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 2025.

## 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 with light green hues. Intense and captivating on the nose with notes of citron zest, Annurca apples, elderflowers and hawthorn blossoms. The palate is pleasantly fresh accompanied by remarkable savory notes and good persistence. Floral and citrusy notes perceived on the nose accentuate the finish.