



Vermentino 2025

Classification

Bolgheri DOC

Vintage

2025

Climate

The 2025 vintage in Bolgheri began with a mild and particularly rainy winter. Rainfall remained abundant through May, while June was dry and especially warm, favoring optimal balance in the vineyards, supported by the excellent groundwater reserves accumulated during the previous months. Summer progressed with mild temperatures and rainfall above historical averages, well distributed between July, August, and September. Veraison took place slightly earlier than usual, by about one week, followed by a uniform ripening phase. Vermentino was harvested in several phases between early and mid-September in order to achieve both freshness and tension as well as complexity and intensity.



Vinification

Each vineyard parcel was harvested separately, according to the level of grape maturity, in order to enhance the complex territorial characteristics of each individual vineyard. Upon arrival at the cellar, the grapes were destemmed, delicately crushed, and gently pressed. The resulting must was transferred into stainless steel tanks where alcoholic fermentation took place at a temperature of 16 °C (61 °F). The individual lots were carefully and regularly evaluated and blended. The wine was bottled in January 2026.

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 2025 from Tenuta Guado al Tasso is straw yellow with greenish hues. On the nose it shows fresh notes that recall the aromas of the Bolgheri coast, evoking sensations of flowers and white peach, citron peel, and hints of aromatic herbs such as sage and thyme. On the palate it is pleasant, well balanced between freshness and savoriness.