



Vermentino 2020

Classification

DOC

Vintage

2020

Climate

The 2020 growing season started with mild winter weather and scattered rainfall. Despite a sudden drop in temperatures in March and an unexpected frost at the end of the month, no significant damage was reported in the vineyards, especially unaffected was Vermentino as budbreak occurs later than other grape varieties. Halfway through April, temperatures were on the rise and spring proceeded normally encouraging excellent flowering and fruit set that took place between the end of May and beginning of June. Summer was hot and dry, uninterrupted by extreme heat events. September was dominated by higher-than-average temperatures up until the final week of the month when the weather turned cool and rainy; such conditions persisted until October. The grapes were harvested slightly earlier than usual: harvesting began at the beginning of September and was completed on September 21st, before the onset of rain showers.



Vinification

Each parcel was harvested separately, based on the degree of maturity of the grapes so as to preserve and enhance 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 2021.

Historical Data

The Guado al Tasso estate 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 scene. The estate covers an area of 1000 hectares (2500 acres), about 320 (790 acres) of which are planted with vines. The remainder is richly covered with wheat fields, sunflowers and olive groves, set in a beautiful plain encircled by rolling hillsides known as the “Bolgheri amphitheater” due to its particular shape. Guado al Tasso’s vineyards are planted to Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Petit Verdot and Vermentino grapes; this last cultivated with both with white and red varieties. The nearby sea provides a mild climate with constant breezes 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 the Guado al Tasso estate was 1996.

Tasting Notes

Vermentino from the Guado al Tasso estate is straw yellow in color with greenish highlights. Excellent aromatic intensity on the nose offers notes of citrus fruit, white flower blossoms and tropical fruit. On the palate it’s savory with good persistence of flavors and a fresh and pleasant citrusy finish.