Marchesi
ANTINORI
26 GENERAZIONI



Vermentino 2021

Classification
DOC

Vintage
2021

Climate
Bolgheri's 2021 growing season was affected by a long stretch of dry weather that lasted from June until the end of September. This growing season differed from 2017 as the winter months were exceptionally rainy and significantly increased groundwater resources in the deep soils that characterize this territory, providing the vines with the right amount of moisture for the entire growth cycle. A relatively cool spring season led to a slight delay in bud break and flowering. Summer temperatures were never excessively hot allowing the grapes to gradually progress to ripeness in all vineyards with plump, firm healthy berries. Vermentino grapes were routinely harvested in stages between September 10th and 30th; the first harvest brings grapes that offer high acidity and floral aromas while grapes harvested later present riper berries with higher concentration levels of extract and bold citrusy aromas.

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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 2022.

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. Its nose offers enticing aromatic intensity with 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.