Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The 2015 vintage was characterized by abundant winter rainfall and a dry and mild spring. The bud break, considerably earlier than in 2014, was followed by an equally precocious flowering. The first part of summer saw an important rise in temperatures which required an irrigation of some of the vineyard plots to balance incipient problems of drought-induced vine stress. Rains and lower temperatures during the second half of August assisted the ripening phase of the vine cycle, the accumulation of sugars, and the synthesizing of aromatic substances. Picking took place during the month of September.

Vinification

Each and every vineyard parcel was picked separately on the basis of the ripeness level of the grapes in order to create a vast assortment of Vermentino lots with different aromas and flavors deriving from their specific source. The grapes were destemmed and softly pressed as soon as they arrived in the cellar. The must then went into stainless stain fermenting tanks where it fermented at a temperature of 61° Fahrenheit (16° centigrade). The various lots were carefully and systematically evaluated at a month's time after fermentation and then blended together in order to prepare the bottling. The wine was then bottled in January of 2016.

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.

Marchesi
ANTINORI
26 GENERAZIONI

Tasting Notes

Straw yellow in color with greenish highlights, the wine shows a fresh nose with aromatic notes which recall citrus fruit and flowers. The flavors are fruity and are well supported by the acidity and by mineral sensations which add savor, length, and vigor.