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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

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 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.