Marchesi ANTINORI
26 GENERAZIONI

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Climate

Two distinct climatic trends, cool temperatures between April and May and hot dry weather through July, marked the 2019 vintage. The slight delay in the vines' initial vegetative cycle was counterbalanced as the summer season kicked in. An abrupt rise in temperatures favored the formation of light, loose clusters affecting in particular those late-season varieties whose fruit set was not yet complete. August and September brought stable sunny weather that allowed the grapes to complete the ripening phases under optimal conditions. Vermentino was harvested right on schedule from the 15th to the 30th of September; this year's fruit was slightly more concentrated in terms of dry extract and sugar levels.

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 2020.

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.

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Tasting Notes

Vermentino from Tenuta Guado al Tasso is straw yellow in color with greenish highlights. Good intensity on the nose with citrus aromas, citron peel and elderflowers. Its palate has good concentration yet maintains excellent freshness and balance. Its finish is lingering with light citrusy notes.

Awards

Falstaff 91/100 GER