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Climate

The 2018 season was for the most part rainy particularly during winter and spring. These climatic conditions abundantly replenished groundwater reserves in the soil that were drastically depleted after 2017's drought conditions. Bud break occurred a week later than average. During the growth period, with higher than average temperatures and frequent rain showers, the vineyards required timely maintenance and management to guarantee normal development of the vines. Summer trends were regular, with hot dry days that provided optimal conditions for slow, constant ripening of the grapes. Harvest of Vermentino took place between the 15th and 30th of September, optimal harvest time as the grapes had great freshness and intense, lively aromatic qualities.

Vinification

Each parcel was harvested separately, based on the degree of maturity of the grapes so as to preserve and enhance 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 together. Vermentino Tenuta Guado al Tasso was bottled in January 2019.

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

The Vermentino from Guado al Tasso has a straw yellow color with greenish highlights. On the nose it presents an ample range of fragrant and intense aromas of yellow fruit, white flowers and notes of citrus that complete its aromatic profile. On the palate it is pleasing, savory with an excellent balance between freshness and minerality. A lengthy finish with hints of citrus fruit.