



TENUTA GUADO AL TASSO

CONT'UGO 2015

BOLGHERI DOC

VINTAGE

- The 2015 vintage was characterized by an average winter and a mild and dry spring.
- Bud break was significantly earlier than the previous year and was followed by an equally early flowering.
- Early summer was marked by a rise in temperatures that brought the schedule back to normal and allowed the grapes to achieve perfect ripeness.
- The Merlot parcels used for the production of Cont'Ugo were harvested between September 9-23.

VINEYARD AND HISTORY

- Guado al Tasso, meaning literally “Badger’s Ford,” takes its name from a common sight at the estate of Tenuta Guado al Tasso, Bolgheri, where it is produced.
- The estate is located approximately 50 miles southwest of Florence, near the medieval town of Bolgheri.
- The 2,500-acre estate stretches up from the shore of the Tyrrhenian Sea to the hills, in the heart of Bolgheri amphitheater.
- The vineyard sits on stony, slightly calcareous soils.

VINIFICATION

- The grapes were picked by hand from the estate’s vineyards and immediately taken to the cellar for scrupulous hand-selection prior to destemming and crushing.
- Fermentation and maceration took place in stainless steel tanks for about 25 days during which temperatures were carefully controlled to accommodate the ripeness of different lots.
- The separate lots then went into oak barrels, 30% new, for aging where malolactic fermentation also occurred.
- After 8 months of oak aging the wine was blended and put back into oak barrels for an additional 4 months.
- The wine was bottled aged for another 6 months before release.

ORIGIN
Bolgheri DOC

BLEND
100% Merlot

ALCOHOL
14.5% Vol.

TASTING NOTES

The nose shows intense notes of ripe cherries and blueberries that meld with intriguing hints of candied fruit and sweet spice. On the palate, the wine is supple, balanced, and long. This wine is characterized by its great balance and fruit-driven finish.

