



ORIGIN

Bolgheri DOC

BLEND

100% Merlot

ALCOHOL

14.5% Vol.

TASTING NOTES

The 2016 Cont'Ugo is an intense ruby red in color. The nose is characterized by notes of cherries and raspberries along with aromas of sweet spices and Mediterranean brush. The palate is strikingly supple in texture with a lengthy finish and great balance.



TENUTA GUADO AL TASSO

CONT'UGO 2016

BOLGHERI DOC

VINTAGE

- The 2016 vintage was characterized by a mild winter with sporadic but abundant rainstorms which assisted in accumulating excellent reserves of rainwater in the sub-soil.
- The growth cycle began a bit earlier than usual and continued at a regular rhythm, accompanied by a sunny spring with normal temperatures and rainfall.
- Summer was warm, without excessive peaks of heat and with scarce precipitation. Cool nights and deep soils which conserved important reserves of water guaranteed a steady development of the aromatic and acidic components of the Merlot grapes.
- The picking of the Merlot grapes for Cont'Ugo took place between September 7th and September 27th.

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.