



# TENUTA GUADO AL TASSO

## VERMENTINO 2017

### VINTAGE

- The 2017 vintage was characterized by a mild, dry winter which led to an early bud break.
- The spring and summer months were quite warm and dry. These conditions assisted in an early harvest and a drop in production, guaranteeing high quality grapes.
- Picking began on August 26th and ended during the beginning of September, two weeks earlier than in a normal growing season.

### VINEYARD HISTORY

- Guado al Tasso, "Badger's Ford" gets its name from a common sight at the estate of Tenuta Guado al Tasso.
- The 2,500 acre estate stretches from the coast of the Tyrrhenian Sea to the hills in the heart of the Bolgheri.
- The vineyard is set at an elevation of 145 to 190 feet above sea level on stony, slightly calcareous soils.
- The first vintage of Vermentino was produced in 1996.

### VINIFICATION

- Vineyard plots were harvested separately and in successive passes to highlight the diverse range of characteristics found in each vineyard.
- Grapes were de-stemmed, lightly pressed and cooled to allow for natural separation of the juice from the skins.
- The resulting juice was racked into temperature-controlled stainless steel tanks for fermentation.
- The wine was bottled in January 2018.

### TASTING NOTES

The 2017 Vermentino is straw yellow in color with greenish highlights. The wine displays an ample range of intense, fragrant aromas of citrus and passion fruit. It is a fresh wine with acidity, mineral notes and a long, savory finish.



### ORIGIN

Bolgheri DOC

### GRAPES

100% Estate Grown  
Vermentino

### ALCOHOL

12.5%

