



ALCOHOL: 14%

BLEND:

Cabernet Sauvignon, Merlot, Syrah

BOLGHERI DOC

2018 Guado al Tasso Il Bruciato

VINTAGE NOTES

- The 2018 vintage had frequent rainfall, particularly between winter and spring. These conditions guaranteed the accumulation of excellent reserves of ground water in the soil.
- Bud break arrived with approximately a week's delay compared to seasonal averages. The warm, dry summer allowed for a steady, gradual ripening of the grapes.
- Picking began with the Merlot during the first ten days of September, continued with the Syrah, and concluded with the Cabernet Sauvignon during the final ten days of September.

VINEYARD NOTES

- The Guado al Tasso 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 is at an elevation between 145 and 190 feet above sea level on stony, slightly calcareous soils

HISTORY NOTES

- The name Il Bruciato means “burned.”
- This wine is named after a wooded area on the Guado al Tasso estate that was destroyed by a famous fire in the early 1900s.
- Guado al Tasso, meaning “Badger’s Ford,” takes its name from a common sight at Tenuta Guado al Tasso, Bolgheri, where it is produced.

WINEMAKING NOTES

- The grapes were picked by hand and immediately taken to the cellar for scrupulous hand-selection prior to destemming and crushing.
- Fermentation and maceration took place in stainless steel tanks. Malolactic fermentation took place in oak barrels and stainless steel tanks.
- The wine was barrel aged for seven months, followed by an additional four months in bottle before release.

TASTING NOTES

The 2018 Il Bruciato shows an intense ruby red color to the eye. The nose of this red wine is characterized by notes of ripe red berry fruit and sweet spices. The palate offers a fine structure, balance, and drinking pleasure. Light sensations of mint and licorice add much complexity to the finish and aftertaste.