



TENUTA GUADO AL TASSO

VERMENTINO 2018

VINTAGE

- 2018 was largely rainy during winter and spring. These conditions replenished groundwater reserves in the soil that were depleted after dry conditions from the previous vintage.
- Bud break occurred a week later than average. With high temperatures and frequent rain showers, the vineyards required attentive management to guarantee normal development of the vines.
- Summer conditions were steady, 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. The grapes had great freshness and intense, lively aromatic qualities.

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

Guado al Tasso Vermentino 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. The palate is pleasing, with an excellent balance between freshness and minerality and a lengthy finish with hints of citrus fruit.



ORIGIN

Bolgheri DOC

GRAPES

100% Estate Grown
Vermentino

ALCOHOL

12.5%

