



no image

Climate

The 2014 vintage was an atypical one for the Bolgheri area, particularly during the course of the summer. The abundant rainfall and the lower than average temperatures during the month of July and part of August required intensive leaf removal and crop thinning to assure a full and proper ripening of the crop. The climate improved after mid-August and became rather mild after mid-September, bringing the growing season - at least partially - back into balance.

Vinification

The harvest began with the Merlot grapes on September 10th and concluded with the Cabernet Sauvignon in early October. The grapes for Guado al Tasso were sorted on two different occasions, first immediately after picking and then after destemming operations, in order to guarantee that only completely ripe berries went to the fermentation tanks. As in every harvest, the individual vineyards were sub-divided into a series of small parcels which were picked separately on the basis of their ripeness levels, distinguishing them by the characteristics of the grapes and fermenting them parcel by parcel. The fermentation took place in stainless steel tanks, and the period of skin contact lasted from 15 to 20 days. After being run off its skins, the wine went directly into small oak barrels where it was put through a complete malolactic fermentation. The various lots of wine, after a year of aging in new French oak barrels, were blended together and the wine then put back into barrel for the final six month phase of aging before bottling.

Historical Data

A blend of Cabernet Sauvignon, Merlot, Cabernet Franc and occasionally a small amount of Petit Verdot to best represent the complex and elegant terroir found in Bolgheri. This wine has been produced since 1990 from vineyards on alluvial soils whose composition ranges from clay-sand to clay-loam with rocky deposits known as "scheletro".



Tasting Notes

The 2014 Guado al Tasso is a less structured wine than usual but one with a crisp, savory finish and a balanced and complex fragrance. The nose shows notes of cherries under spirits, tobacco, candied oranges, and spices. The palate is vibrant, supple, and persistent with a spicy finish and aftertaste. In this vintage it was decided to use a larger percentage of Merlot and to eliminate the Petit Verdot.