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Climate

The 2013 vintage was characterized by a rather cool climate, principally during the springtime and in the fall. Winter was rainy, and the precipitations left good reserves of ground water in the sub-soil. After a cool spring, a warm and sunny summer assisted the proper growth of both grapes and vegetation. In the case of that part of the crop harvested late in the season, a careful program of leaf removal to expose the grape bunches to direct sunlight, an operation carried out two weeks before the harvest, was essential to the achievement of the levels of extract and complexity which distinguish this wine.

Vinification

The grapes selected for the wine come from a series of vineyard plots which extend over 200 acres (80 hectares) and together express the essential characteristics of Bolgheri as a territory. The ten to fifteen day period of fermentation and skin contact took place in stainless steel tanks at temperatures of 82-86° Fahrenheit (28-30° centigrade). A part of the Merlot and Syrah musts were fermented at lower temperatures to better conserve varietal aromas. The malolactic fermentation was carried out partly in barrels and partly in tank and was terminated by the end of the year. The wine was then racked and returned to barrel, where it aged for an additional seven months. At the end of this aging period the wine was bottled and given a further four months of bottle aging before commercial release at 14° of alcohol.

Historical Data

The Guado al Tasso estate is located in the small but prestigious Bolgheri DOC appellation on the coast of Upper Maremma, about one hundred kilometers southwest of Florence. This appellation has a relatively recent history as it was established in 1994 but has gained worldwide recognition as a new reference point in the international oenological scene. The estate covers an area of 1000 hectares (2500 acres), about 320 (790 acres) of which are planted with vines. The remainder is richly covered with wheat fields, sunflowers and olive groves, set in a beautiful plain encircled by rolling hillsides known as the “Bolgheri amphitheater” due to its particular shape. Guado al Tasso’s vineyards are planted to Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Petit Verdot and Vermentino grapes; this last cultivated with both with white and red varieties. The nearby sea provides a mild climate with constant breezes mitigate summer heat and alleviate harsh winter weather, maintaining a clear sky and a high level of sunlight exposure. Il Bruciato was created in the year 2002 during one of the most difficult vintages at Guado al Tasso in order to present the unique terroir of Bolgheri and give it a greater visibility and recognition. The first blend to be used was that of Guado al Tasso only to see, in the years which followed, a modification of the varietal composition and the identification of a series of vineyard plots intended to be used exclusively for this wine. The wine was not produced in the 2003 vintage.



Tasting Notes

The nose is dominated by intense notes of ripe red berry fruit and complementary aromas of sweet spices and coffee. Ample and balanced on the palate, the wine shows silky tannins along with a sweet and spicy finish and aftertaste.

Awards

James Suckling 92/100 USA **Wine Advocate** 91/100 USA **Wine Enthusiast** 90/100 USA