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## Climate

The 2015 vintage was characterized by abundant rainfall during the winter and by a dry and mild spring. The bud burst, notably earlier than in 2014, was followed by an equally precocious flowering. The first part of summer saw an important rise in temperatures, which came back into balance during the second half of the month of August, assisting the grapes to achieve a perfect state of ripeness. The harvest began in early September and lasted all the way through the first ten days of October.

## Vinification

The grapes which were selected came from a range of vineyard plots which extend over some 200 acres (80 hectares) and express the typical characteristics of the Bolgheri production zone. The fermentation took place in temperature-controlled stainless steel tanks and lasted from 10 to 15 days at temperatures between 82° and 86° Fahrenheit (28°-30° centigrade). A part of the Merlot and Syrah must was fermented at lower temperatures to better conserve varietal aromas. The malolactic fermentation took place partly in oak barrels and partly in stainless steel tanks and terminated for all the different grape varieties by the end of the year. The wine was then racked and went back into small oak barrels for a seven month aging period, at the end of which it was bottled. Four months of bottle aging preceded commercial release.

## 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

An intense ruby red in color, the wine shows attractive and complex aromas of red berry fruit, sweet spices, and toasted coffee. The flavors are full, round, and of high level balance and pleasure. It will be a vintage well capable of improving over time.

## Awards

**Antonio Galloni** 92/100 USA **James Suckling** 93/100 USA **Wine Advocate** 91+/100 USA **Wine Spectator** 92/100 USA