



no image

Tasting Notes

The 2016 Il Bruciato offers an intense ruby red color. On the nose, the aromas of ripe red berry fruit, sweet spices, and a light and fresh minty note are the most prominent sensations. The palate is well structured, persistent, and very pleasurable in its fruity finish and aftertaste.

Climate

The 2016 vintage was characterized by a mild winter with infrequent but abundant rainfall which assisted in creating important reserves of ground water in the soil. The beginning of the growing season arrived a bit earlier than usual and then continued in a regular fashion, accompanied by a sunny spring with temperatures and rainfall which fully respected normal seasonal averages. Summer was, on the whole, warm and without particular temperature peaks. The ripening of the grapes took place in weather marked by generally warm and sunny days, followed by cool nights which favored the development of aromatic substances and a proper rapport between sugars and acidity. Picking took place between late August and late September.

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.



Vinification

Once in the cellar, the selected grapes were gently destemmed and softly pressed. The fermentation and the period of skin contact with the must took place in temperature controlled stainless steel tanks and lasted for a period of 10-15 days at temperatures which ranged from 82° to 86° Fahrenheit (28-30° centigrade). The malolactic fermentation took place partly in oak barrels and partly in stainless steel tanks and terminated in both cases by the end of the year. At this point the Cabernet Sauvignon was blended together with the Merlot and Syrah and the wine went back into the small oak barrels, where it remained for an additional seven months before being bottled. The 2016 Il Bruciato was given four months of bottle aging before commercial release.

Awards

Wine Advocate 93+/100 USA