



Il Bruciato 2020

Classification

DOC Rosso

Vintage

2020

Climate

The 2020 growing season began with mild winter conditions and occasional rainfall. A sudden return to winter temperatures in March, including one frost event at the end of the month, did not cause significant damage in the territory but only in several younger Cabernet Franc vineyards as this variety's bud break occurs earlier than the other varieties. Temperatures were on the rise as of mid-April and spring continued providing favorable conditions for good flowering and fruit set that took place between the end of May and the beginning of June. Summer was rather hot and dry but was uninterrupted by heat spikes. September brought higher than average temperatures that persisted up until the last week of the month when cooler, rainier weather set in and lasted until October. The harvest began on September 3rd with Merlot and wrapped up with Cabernet Sauvignon on October 2nd. The other grape varieties were harvested during the last half of September.



Vinification

Upon arrival in the cellar, selected clusters were destemmed and gently crushed. Fermentation and maceration on the skins took place in temperature controlled stainless steel tanks for approximately 10 to 15 days at a temperature of 28-30°C (82-86°F). A portion of the Merlot and Syrah musts were kept at lower temperatures during fermentation to better preserve each grape variety's distinctive aromas. Part of malolactic fermentation took place in barriques and part in stainless steel tanks and was completed by the end of the year for all grape varieties. Subsequently, Cabernet Sauvignon was blended with Merlot, Syrah, and a small percentage of Cabernet Franc and Petit Verdot: the blend was reintroduced into barriques where it was left to age before bottling.

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

Il Bruciato 2020 is an intense ruby red color. Its nose is intense and enticing with notes of currants, blackberries, delicate hints of vanilla and sweet spices. Excellent harmony on the palate where a fruity finish dominates and imparts good persistence and easy drinkability.