



Il Bruciato 2023

Classification

DOC Rosso

Vintage

2023

Climate

The 2023 growing season in Bolgheri began with mild winter weather with limited precipitation that caused slightly early budbreak, which occurred from March 20th forward. The spring months brought repeated rain showers and, although they were moderate in intensity, required careful vineyard management to preserve healthy vines. Overall, July was hot and dry and proved to be beneficial in slowing down vine vigor while creating optimal conditions for veraison and ripening phases. Temperatures in August were consistent with seasonal averages while at the end of the month unstable weather from the Atlantic brought rain and relief from the heat restoring favorable conditions for an optimal ripening phase. Sunny dry conditions in September allowed each vineyard parcel to reach peak maturity and ensured the highest quality levels. Merlot was harvested from the beginning to mid-September, while Syrah and Cabernet Franc were picked from mid to end of September. The grape harvest was completed during the first half of October with Cabernet Sauvignon and Petit Verdot.



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 15-20 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. Malolactic fermentation took place both in barriques and in stainless steel tanks and was completed by the end of the year for all grape varieties. Afterwards, 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 2023 is an intense ruby red color. The nose opens with sweet, captivating aromas of small ripe red fruit and plums that lead over to delicate spicy notes. The palate is full bodied yet at the same time delicate, powerful and refined. A wine that is extremely easy to drink defined by supple and well-concentrated tannins that impart dimension, persistence and balance.