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## Climate

The 2016 vintage was characterized by a warm winter during which excellent reserves of ground water were accumulated in the soil during the rains of late February. The vines began their growth cycle slightly ahead of normal seasonal averages and were assisted by a sunny spring with normal temperatures and rainfall for the season. Summer was warm, but without excessive peaks of temperature. The ripening phase saw warm and sunny days followed by cool nights which favored the accumulation of aromatic substances and a proper balance between sugars and acidity. The harvest took place in mid-September and terminated in the late-ripening parcels in early October.

## Vinification

Each single vineyard parcel was picked separately on the basis of the ripeness level of their grapes in order to create a vast gamut of individual lots of Vermentino with different aromas and flavors to work with. The grapes were destemmed and given a soft pressing as soon as they arrived in the cellars. The must then went into stainless steel tanks where it fermented at temperatures maintained at 61° Fahrenheit (16° centigrade). The various lots were systematically evaluated and then selected for the final blend. The wine was bottled in January 2017.

## 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. The first vintage of Vermentino produced at the Guado al Tasso estate was 1996.



## Tasting Notes

Straw yellow in color with greenish highlights, the wine shows intense and fragrant aromas which recall citrus fruit, candied fruit, and passion fruit. The flavors are well supported by the acidity and by the mineral sensations, which add savor, length, and persistence.