



Guado al Tasso 2022

Classification

Bolgheri DOC Superiore

Vintage

2022

Climate

The 2022 growing season in Bolgheri was impacted by drought conditions that started at the end of winter and lasted throughout most of summer. These climatic conditions prompted early budbreak as well as all other phenological phases of flowering, fruit set and veraison. Mid-August brought rain showers that proved to be beneficial for the vines' most critical ripening period. These weather trends guaranteed perfectly healthy fruit but, on the other hand, slowed down vegetative growth and reduced berry size. At harvest time, the grapes registered a good balance between sugar levels, acidity and ripeness, thanks to the rain showers in August. The grape harvest began with Merlot at the beginning of September, continued with Cabernet Franc from the beginning to mid-month, and was completed with Cabernet Sauvignon at the end of September.



Vinification

Upon arrival in the cellar, the grapes were sorted on two different occasions, once before destemming and again immediately after to guarantee that only perfectly ripe berries reached fermentation vats. Keeping with tradition, each single vineyard parcel was subdivided into smaller blocks and the grapes were harvested separately based on climate trends and individual characteristics of each grape variety and then fermented separately. Fermentation and maceration took place in temperature controlled stainless steel vats for 18 - 25 days. After racking operations, the wine was transferred directly into barriques where malolactic fermentation was completed by the end of the year. In February, wine from the very best vineyard blocks was selected and the final blend was made. Guado al Tasso was again transferred into new French oak barriques where it aged up until bottling which took place in May 2024.

Historical Data

A blend of Cabernet Sauvignon, Merlot, Cabernet Franc and occasionally a small amount of Petit Verdot to best represent the complex and elegant terroir found in Bolgheri. This wine has been produced since 1990 from vineyards on alluvial soils whose composition ranges from clay-sand to clay-loam with rocky deposits known as "scheletro".

Tasting Notes

Guado al Tasso 2022 is an intense ruby red color. The nose opens with floral notes and aromas of red fruit that lead over to hints of sweet spices especially tobacco and licorice root. The palate is silky and savory with outstanding balance and dimension that balance perfectly with the elegant tannic structure. This wine can be enjoyed immediately but has excellent aging potential for the years to come.