Marchesi
ANTINORI
26 GENERAZIONI



Guado al Tasso 2023

Classification
Bolgheri DOC Superiore

Vintage
2023

Climate
The 2023 growing season in Bolgheri began with mild winter weather and very limited rainfall that caused the vines to break dormancy slightly earlier, beginning on March 20th. Spring brought periods of moderately intense precipitation that required careful vineyard management to keep the vines healthy and vigorous. Beneficial hot, dry weather in the month of July slowed down vegetative growth and provided perfect conditions for veraison and the beginning of the ripening phase. Temperatures in August were consistent with seasonal averages, however, at the end of the month, unstable weather moved in from the Atlantic bringing rain showers and refreshing temperatures that guaranteed optimal conditions for the grapes to progress through the ripening phase. The month of September was sunny and dry allowing grapes to reach peak maturity in all vineyard parcels and producing fruit of exceptional quality. The grape harvest began at the beginning of September with Merlot, continued with Cabernet Franc during the first half of September, and was completed at the end of the month with Cabernet Sauvignon.

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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 then transferred into new French oak barriques where it was left to age up until bottling which took place in July 2025.

Historical Data

First produced in 1990, Guado al Tasso is the wine through which Marchesi Antinori has deepened its understanding and interpretation of Bolgheri, contributing to turning the potential of this terroir into an identity recognized around the world. Its name evokes Bolgheri as it once was: a landscape shaped by natural fords and untamed nature. Cabernet Sauvignon, Cabernet Franc and Merlot, sourced from vineyards at the foot of the Bolgheri amphitheater, are blended in proportions that vary with each vintage, expressing both the character of the territory and the distinctive qualities of the year. Guado al Tasso is a mosaic of terroir, defined by intensity and balance, with tannic finesse as its stylistic signature.

Tasting Notes

Guado al Tasso 2023 is an intense ruby red color. The nose presents extraordinary intensity with notes of plums, blackberries and blackcurrants that meet hints of tobacco and licorice roots and closes with light notes of mint and blood oranges. The palate impresses for its dense, mouth filling tannic texture and exceptional depth and pleasantness in both the mid palate and finish. The 2023 vintage is enjoyable right out of the gate but at the same time has excellent aging potential.