



# TENUTA GUADO AL TASSO

## VERMENTINO 2016

### VINTAGE

- The winter of 2016 was mild with increased rainfall in February. Excellent reserves of ground water accumulated in the soil for the warmer months to come.
- A dry spring was followed by a warm summer. The warm days and cool nights led to a balanced growth and development of the grapes.
- Harvest took place in mid-September and ended by early October.

### VINEYARD HISTORY

- Guado al Tasso, “Badger’s Ford” gets its name from a common sight at the estate of Tenuta Guado al Tasso.
- The 2,500 acre estate stretches from the coast of the Tyrrhenian Sea to the hills in the heart of the Bolgheri.
- The vineyard is set at an elevation of 145 to 190 feet above sea level on stony, slightly calcareous soils.
- The first vintage of Vermentino was produced in 1996.

### VINIFICATION

- Vineyard plots were harvested separately and in successive passes to highlight the diverse range of characteristics found in each vineyard.
- Grapes were de-stemmed, lightly pressed and cooled to allow for natural separation of the juice from the skins.
- The resulting juice was racked into temperature-controlled stainless steel tanks for fermentation.
- The wine was bottled in January 2017.

### TASTING NOTES

The 2016 Vermentino displays aromas and flavors of ripe citrus fruit and flowers – typical of a Bolgheri Vermentino. The flavors are supported with beautiful acidity, mineral notes and a persistent finish.



#### ORIGIN

Bolgheri DOC

#### GRAPES

100% Estate Grown

Vermentino

#### ALCOHOL

12.5%

