

# Guado al Melo

## ANTILLO

Bolgheri DOC Rosso

*Antillo means "sunny place" and suits perfectly our vineyards. Our territory, whose viticulture dates back to the Etruscans, is characterized precisely by an intense light, the sea breezes, and a climate tempered by the proximity of the sea. Local historical varieties come together in this Bolgheri Red, the youngest of ours: the oldest Sangiovese and varieties that have shaped the recent history of the Denomination. The care of our work of vineyardist gives birth to a harmonious wine, fruity and lively.*

*In the label, from an Etruscan amphora, there is a picture with leaves and clusters of grapes.*

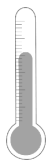


Store in a fresh and dark place and in horizontal position for a medium time.

5-8 years

CONSERVATION

HOW TO SERVE



16°-18°C

60.8-64.4F

PAIRING WITH FOOD

Dishes with roast or grilled or stew meat, game, cold cuts, pasta with spicy or with tomato sauces, pizza, tasty or medium seasoning cheeses.



Examples:

**Local dish:** mixed grilled meat

**Italian recipes:** lamp cutlets, rabbit stew

**International recipes:** couscous with meat, beef stew.



**VARIETIES:** Sangiovese 50%, Cabernet sauvignon e Petit Verdot.

**VINEYARD:** on the hills of Bolgheri, alluvial soil, porous, deep and with good pebble-gravel texture. Mediterranean climate refreshed by sea winds, in summer significant temperature range between day and night. Produced with sustainable practices.

**PRODUCTION:** vinified without correctives or additives which would alter the original characteristics of the grapes. Refined on the lees for 12 months in oak barrels (only 10% new) and in bottle.

SENSORY PROFILE



Bright purplish colour, an expansive and intense aroma with a preponderance of wild berries, especially blackberry and raspberry, and a light and pleasant spicy hint. With a good structure and persistence, crispy and lively, it reveals rich and balanced tannins.