

Guado al Melo

BACCO IN TOSCANA

Toscana IGT rosso

In the XVII century **Francesco Redi** has written the poem "Bacchus in Tuscany", a very celebration of the Tuscan wines.

He imagined the God arriving in Tuscany and choosing this place as his new homeland.

Bacchus arrives with his playful entourage of satyrs, nymphs and his wife Ariadne in a succession of wild dancing, singing, jokes and drinks. In the verse: "Let them sing and dance the **BOMBABABÀ**", there is a Tuscan dance in vogue at that time. His name is a perfect "explosion" of the joy of living that give us the wine!



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

5-8 years



CONSERVATION AT HOME

HOW TO SERVE



16°-18°C

60.8 F-64°F

PAIRING WITH FOOD

MEAT: dishes with roast or grilled meat, game.

COLD CUTS

PASTA pasta with spicy or with tomato sauces, pizza.

CHEESES tasty or medium seasoning ones.



Exemples:

Local dish: starters with Tuscan cold cuts

Italian recipes: pasta filled with meat (*agnolotti*) with ragout, boiled pork sausage (*cotechino*) with lentils.

International recipes: roast duck, meat pie.



VARIETIES: Sangiovese and Syrah.

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 9 months in oak barrels (only 10% new) and in bottle.

SENSORY PROFILE



Deep purplish, predominant sent of black fruit, black cherry and plum, brightened up by a pleasant hint of spices. Rich and balanced tannins, with a good freshness.