



# Guado al Melo JASSARTE

TOSCANA IGT ROSSO  
2015

LIMITED RELEASE  
WINE

Prof. Attilio Scienza made a vines collection-vineyard for research purposes at Guado al Melo. Michele wanted to produce a wine from that vineyard, a very complex field blend, as in the more ancient Italian tradition. He wanted to rediscover the wine as it was conceived in the past (from its origins until the twentieth century, about), as an **absolute expression of the territory**, going beyond the varieties. **It is a wine that comes as a unique and unrepeatable identity of a little vineyard**, the point of arrival of the territorial research that characterizes all our work. Jassarte is produced only in the good vintages.

We wanted for it a name capable of evoking the origins of viticulture, born between the Mediterranean and the Caucasus, between the West and the East. The Greek historian Herodotus wrote that the boundary between these two "worlds" was marked by two rivers, the Indus to the south and the **Jassarte** to the north. Jassarte has thus become for us the symbol of an ideal Borderland, a place where cultures meet and originate extraordinary things. On the label, from Etruscan art, there are two small harvesting satyrs.

**First vintage: 2003**

**Not produced in 2002-2010-2014**

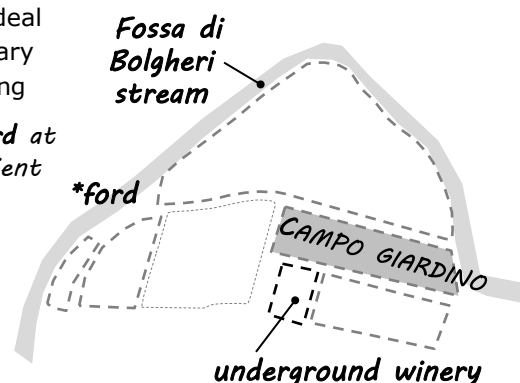
**VARIETIES/VINEYARD:** Jassarte is born from the vineyard **Campo Giardino**, just 1 Hectare, a field blend of 30 red varieties. The vineyard was planted in the winter '98-'99 on the first slopes of the Segalari hill, in a little valley (exposition East-West) among the hills of Bolgheri.

The climate is Mediterranean, tempered by the breezes from the Tyrrhenian sea. The hilly area has the fresher temperature of the territory, with a broad day-night temperature differentials on summer.

The soil is alluvial, very deep, sandy-clay, with clay areas, rich of pebbles. We cultivate the vines with the experience and expertise of our family, winegrowers for generations, living our vineyards every day. We use integrated and sustainable viticulture methods, that is, we choose the best practices for an optimal production with the lowest impact on the environment and absence of residues in wines.

**VINTAGE 2015:** It has been very equilibrated, after a 2014 so difficult. The winter-spring period, rich in rains, has provided stocks for the very hot and dry summer (as usually). The grapes ripening has been very regular, thanks also to our care, oriented to favor the balance of vines. The good weather lasted throughout the harvesting period, which took place between late August and early October. The great vintage has originated an amazing wine, with a very deep color. It is full bodied, rich, velvety, elegant, well balanced and of great length. It have a rich aromatic complexity.

**PRODUCTION:** Our work is artisanal, done with competence, experience and the utmost attention to detail, with the aim of enhancing the territorial characteristics of the grapes. The vineyard Campo Giardino has been harvested in small multi-varietal batches, **for ripening period**, throughout the month of September. The selected grapes have been de-stemmed and pressed very softly, within a few minutes from the harvest, without adding sulfur dioxide to maintain the biodiversity of the yeasts. Fermentation and maceration were favored with frequent manual punching down. The maceration lasted 13-17 days. Aging took place for **24 months** in used **oak barrels** (225 and 500 liters). For the first 22 months the wine remained on the lees (on the yeasts) and each barrel was stirred manually once a week. After that the wine was gradually subjected to several decanting to clear it (then it is not filtered). At the end Jassarte was reconstituted, **respecting the original identity of the vineyard**, in a large tank and left to mix in a natural way for about 4 months. Finally, we refined it **in the bottle for 12 months**, in the best storage conditions. The addition of sulfites is minimal.



*Jassarte is an important red wine that can have a very long life. Best storage is in a dark and fresh place, with coricated bottle.*

*We suggeste to serve it at 18°C (64°F) and to wait at least 15 minutes after uncorking. Make tasting slowly, so you can appreciate as it change its aromas over time. Jassarte is excellent by itself or pairing with intense flavor foods.*

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