



Guado al Melo

ANTILLO

BOLGHERI DOC ROSSO

2017

Antillo is our Bolgheri Rosso (Red) characterized above all by the prevalence of Sangiovese. It is a historical variety of the territory, present in our vineyards at least since the mid-nineteenth century, in a documented way. Sangiovese has almost completely disappeared in Bolgheri, especially since the late 80s, but for us it was important to keep up it as part of our roots.



Antillo means "sunny place" and well suited to our vineyards, characterized by an intense light, with a Mediterranean climate refreshed by sea breezes. On the label there is a drawing of vine shoots, with leaves and bunches of grapes, taken from an Etruscan amphora. The Etruscans were the most ancient civilization of our territory and the first to cultivate the vine in Italy (at least from the 12th century BC).

First vintage: 2003

VARIETIES: Sangiovese, Cabernet sauvignon, Petit Verdot.

VINEYARD: Antillo is born from our vineyards. They were 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.

Antillo has a good aging potential. Best storage is in a dark and fresh place, in a lying down bottle.

We suggest to serve it at 18°C (64°F). Best pairing is with medium to intense flavor foods. There may be a small deposit in the bottle, a sign of an artisanal work.

We cultivate the vines with the experience and expertise of our family, winegrowers for generations. 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 into the wines.

VINTAGE 2017: a great drought has marked the vintage, with summer temperatures above average, fortunately a bit fresher in August, during grape ripening. Dryness has inhibited the development of diseases but also the production of vines, which was indeed very low. However, thanks to our care, to vines age and deep soil, the plants did not undergo excessive stress: the harvest wasn't anticipated and the grapes maintained good levels of acidity. Very healthy and concentrated grapes were produced, selected especially to avoid withered berries. A very balanced and pleasant Antillo was born, with an intense ruby color, with classic fruity and spicy aromas, fresh and harmonious. **We use a new bottle for 2017 vintage, higher and more refined.**

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. Sangiovese has been harvested at September 20th, two days later the Petit Verdot and the Cabernet on October First, harvesting (and then working) separately the homogeneous micro-areas. 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 8-12 days. Aging took place for **9 months in used oak barrels** (225 liters), on the lees (on the yeasts). 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, Antillo was reconstituted in a large tank and left to mix in a natural way for about 1 month. Finally, we refined it **in the bottle for 4 months**, in the best storage conditions. The addition of sulfites is minimal.

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