



SMALL LOT  
WINE

# Guado al Melo ATIS

BOLGHERI DOC SUPERIORE  
2015



**Atis** is our Bolgheri Superiore, a great selection wine that expresses the greatness of our territory, where the Mediterranean power is mitigated by the innate elegance of Bolgheri terroir and its main varieties. It is produced only in the best vintages.

**Atis is the name of a mythic king**, grandchild of Zeus. According to a legend, he was at the origin of Etruscan people, first civilization of our territory and first winegrowers in Italy (before XII c. BC). The Etruscans cultivated the vine as they saw it in nature, climbing to trees, as represented on the label. The Etruscan training system, the vine "married" to the tree, depicted on the label, has become **the symbol of endless love** in the Latin literature.

**First vintage: 2003.**

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

**VARIETIES:** **Atis is a vineyard selection** of Cabernet sauvignon (80% around), Cabernet franc, Merlot.

**VINEYARD:** Atis is born from the selection of the best parcels of our vineyards **Campo Grande** and **Campo**

**Ferro**. 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.

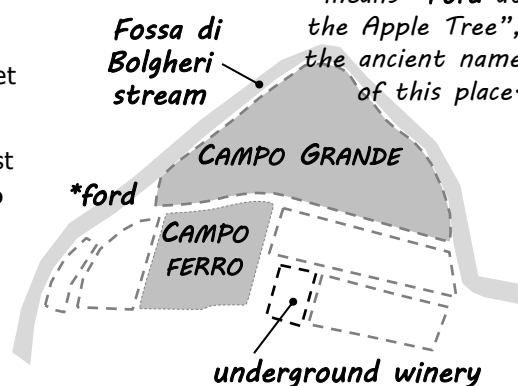
We cultivate the vines with the experience and expertise of our family, winegrowers for generations. We use **integrated and sustainable viticulture methods**, that is, we choose the best practices for an optimal production with the lowest impact on the environment and absence of residues in wines.

**VINTAGE 2015:** It has been very equilibrated. 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 a extraordinary wine, very elegant and powerful. It is intense and smooth with a good balance, complex aromas and a very long persistence.

**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.

We selected the best parcels of our more interesting DOC Bolgheri vineyards. Merlot has been harvested at September 2nd, the Cabernet franc in October 3th and the C. sauvignon two days after. 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 10-15 days. Aging took place for **24 months** in used **oak barrels** (225 and 500 liters), on the lees (on the yeasts). Each barrel was stirred manually once a week. After the aging, the wine was gradually subjected to several decanting to clear it (then it is not filtered). At the end, Atis was reconstituted in a large tank and left to mix in a natural way for about 4 months. Finally, we refined it **in the bottle for 14 months**, in the best storage conditions. The addition of sulfites is minimal.

*\*Guado al Melo means "Ford at the Apple Tree", the ancient name of this place.*



*Atis is an important red wine that can have a very long life. Best storage is in a dark and fresh place, in a lying down bottle. We suggest to serve it at 18°C (64°F) and to wait for some time after uncorking. It should be tasted calmly, feeling how it changes in the glass as it oxygenates. Atis is excellent by itself or pairing with intense flavor foods. There may be a small deposit in the bottle, a sign of an artisanal work.*

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