



Guado al Melo

BACCO IN TOSCANA

TOSCANA IGT ROSSO
2016

In the wine *Bacco in Toscana* (or called also *Bambababà*) the main variety is Sangiovese, historical in our territory but more and more disused, documented in our vineyards at least since the mid-nineteenth century. A little part of Syrah emphasises its Mediterranean soul.

In the XVII century **Francesco Redi** has written the poem "Bacchus in Tuscany", a glorification of the Tuscan wines. He imagined the God arriving in Tuscany and choosing this

place as his new homeland because here the best wines in the world are produced. Bacchus arrives with his playful entourage of satyrs, nymphs and his wife Ariadne, which are singing and dancing the **BOMBABABÀ**, a Tuscan dance in vogue at that time. Its name is perfect to remember the joy of living that gives us the wine!



FIRST VINTAGE: 2006

VARIETIES: Sangiovese, Syrah.

VINEYARD: It is born from our vineyards, that were planted in the winter 1999-2000, along the Fossa di Bolgheri stream. The climate is Mediterranean, tempered by the breezes from the Tyrrhenian sea, with a broad day-night temperature differentials on summer. The soil is alluvial, very deep, sandy and sandy-clay, rich (more or less) of pebbles.

We cultivate the vines with the experience and expertise of our family, wine-growers 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.

Bacco in Toscana 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.

VINTAGE 2016: it was a very regular and interesting year. The winter was rather dry and mild, the spring very fresh and full of rain until the blooming, causing a little delay in bunches development. A very hot and dry summer followed, cooled down by some rain in the second half of August. The good weather continued until the end of the harvest, which started a little later than usual, at September 12th (and ended in early October). The vintage originated a *Bacco in Toscana* with an intense color, pleasant and smooth, with fruits and black pepper aroma, fresh and balanced.

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.

Syrah has been harvested at mid September, Sangiovese around 1 week after, 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 2-3 days. Aging took place for **8 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 there is only a light filtration). At the end, *Bacco in Toscana* 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 3 months**, in the best storage conditions. The addition of sulfites is minimal.

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