



# Guado al Melo

## RUTE

BOLGHERI DOC ROSSO  
2016



The wine history of Bolgheri is very ancient but its quality wine potential emerged in the whole world since the 20<sup>th</sup> century. This rebirth has begun from the introduction of Cabernet sauvignon in the '40s, followed by Merlot in the '80s. These varieties have found a perfect affinity with the Bolgheri *terroir*, giving birth to wines of great personality. A new tradition was born, that we interpret in a very original way, thanks to our philosophy based on the respect of *terroir* and our artisanal production.

It is our Bolgheri Rosso (Red) and **Rute comes simply from the word "red" in Etruscan**. 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). The bunch of grape is a detail of the grape shoot that is our logo, one of the oldest representations of this subject found in Italy (maybe XI century BC).

**FIRST VINTAGE: 2002**

**VARIETIES: Cabernet sauvignon, Merlot.**

**VINEYARD:** Rute 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.

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 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 (as usual), 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 2016 gave birth to a refined and elegant Rute, intense, with a good freshness and very balanced, smooth and with a long finish. We made a little label redesign with this new vintage, to highlight the wine's name.

**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.

Merlot has been harvested on September 12th, Cabernet sauvignon the first days of October, collecting (and then working) separately the homogeneous micro-parcels. 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 **12 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, Rute was reconstituted in a large tank and left to mix in a natural way for about 3 month. Finally, we refined it **in the bottle for at least 12 months**, in the best storage conditions. The addition of sulfites is minimal.

*Rute 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.*

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