

Podere Guado al Melo in Tuscany



When we leave the deserted hillside village Castegneto Carducci to Bolgheri the fun already starts. By Via Bolgherese are all the major 'supertuscans' vineyards and their 'cantines'. For us the fun is to go for something completely different and choose an alternative. We turn right and are lucky we have no oncoming traffic on the narrow asphalt. When the road turns left the asphalt stops and the gravel begins. After about 1 km unpaved gravel we see some arches. The 'Podere Guado al Melo' did built the wine cellar completely underground and is sunken in the landscape.

We are welcomed by an Italian blonde who masters her languages. Children are also very welcome and besides an impressive library with over 15,000 books on wine they sell of course ... 'vino'!

Wines

Bacco Toscana IGT Tuscany is named after a poem Bacchus in Tuscany. A hymn of the god Bacchus to the Tuscan wine. Mostly sangiovese with 20% Syrah. In the higher price category, you have a gentle aimabelere Antillo. Sangiovese (DOC Bolgheri) again but this time with 30% Sauvignon Blanc. Furthermore, the only white wine of the 'cantine' next to the Tuscan Vermentino preferably mixed with 20% Petit Manseng. A detour worthy. Then another DOC Bolgheri of cabernet sauvignon and merlot grapes. Nice one, especially in price with €20 per bottle, the Bolgheri Superiore DOC which you can age for more than 10 years, or even double. Again cabernet sauvignon but with cabernet franc and merlot. The wine matures for two years in oak, 10% new, and another 1 year in the bottle.

Nice to meet you

Finally, we have a special wine in the range. Jassarte IGT Toscana is named after an ancient Greek name of a river in Asia. Winery and winemaker Michele Scienza investigated the origin of many grape varieties and came to a number of species that originate at the borders of the Caspian Sea. Caucasian grapes were blended together with native Mediterranean species, creating an almost unique wine. As many as 25 grape varieties with unfamiliar names form a symbol for the meeting of two worlds, East and West. Again the same maturity as the Bolgheri Superiore and a storage potential of at least 10 years. And flavor, licorice (lakritz), mint, red grapes, cherry and a light finish of bitter chocolate. To many European countries, including the Netherlands, the wines are exported.

Unfortunately, the Jassarte is only to obtained at the vineyard. On the other hand an excellent reason to visit the Tuscan coast again!

Italy | Tuscany | Castagneto Carducci | Podere Guado al Melo

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