

PODERE GUADO AL MELO

Loc. Murrotto, 130A - 57022 Castagneto Carducci LI
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Established: 1999 - **Owners:** Attilio and Michele Scienza
Winemaker: Michele Scienza - **Bottles:** 200,000 - **Vineyards:** 10 ha + 13 rented
Direct sales: yes - **Winery tours:** by appointment, contact Annalisa Motta
Directions: from the Aurelia, exit Donoratico and proceed for Castagneto Carducci. Take the Via Bolgherese and follow signs for the winery.

The farming and winemaking practices are conducted following sustainable principles and result in genuine and uncontrived products with great character. The three Doc Bolgheri were brilliant, all of them reflect the virtues of the terroir: graceful mineral-rich structure and inviting fleshy and fruitful palate, all graced with a touch of that Mediterranean sea-breezy character that renders them truly unique.

BOLGHERI SUPERIORE 2008



Type: Red Doc - **Grapes:** Cabernet Sauvignon 80%, Cabernet Franc 10%, Merlot 10%
- Alc. 13% - **€** 37 - **Bottles:** 8,000 - Concentrated ruby red with purple hues. Aromatic light and shade of wild berry jam, a blend of balsamic notes and baking spices, cigar box, marine notes, chocolate and graphite. Balanced and substantial palate. Fresh with compact tannins that brighten the softness. Two years in barriques. Ossobuco.

BOLGHERI ROSSO 2009



Type: Red Doc - **Grapes:** Cabernet Sauvignon 80%, Merlot 20% - **Alc.** 13% - **€** 17 - **Bottles:** 20,000 - Compact ruby red. Aroms of wild berry jam, rose, green peppercorn, juniper berries, coal, cocoa and cardamom. Structured but approachable palate with vehement freshness and tannins. Almond finish. Steel and barriques. Oxtail.

BOLGHERI ROSSO ANTILLO 2009



Type: Red Doc - **Grapes:** Sangiovese 70%, Cabernet Sauvignon 20%, Petit Verdot 10%
- Alc. 13% - **€** 12 - **Bottles:** 100,000 - Ruby red. Aromas of crushed cherries, potpourri, liquorice, coffee and tobacco. Warm and fairly robust, bright freshness. An aromatic finish. Stainless steel and barriques. Gulasch.

GUADO AL MELO BIANCO 2009



Vermentino 80%, Petit Manseng, Verdicchio and Manzoni 20% - **€** 18 - Golden yellow. Aromas of cantaloupe, banana, over-ripe peaches, freesia and notes of honey. Warm and creamy palate with a zippy minerality and rich finish comprised of ripe fruit, sweet-smelling flowers and boisé. Steel and a small portion in barriques. Tagliolini pasta with porcini.

L'AIRONE 2010



Vermentino 100% - **€** 9 - Straw yellow. Aroms of yellow plum, golden delicious apple, almond, flowers and citrus fruit. Balance and round on the palate, mineral rich and very pleasant. Steel. Turbot au gratin.

BACCO IN TOSCANA 2008



Sangiovese 80%, Syrah 20% - **€** 9 - Ruby red. Aromas of wild cherry, dried flowers, quinine and damp earth. Full and round, easy to drink. Steel and barriques. Kebabs.