

2012 Guado Al Melo Bolgheri Rosso Antillo

The 2012 Bolgheri Rosso Antillo is a Sangiovese blend that opens to a pretty ruby color that is luminous and bright. The wine delivers dried cherry, cassis and wild raspberry with tilled earth and smoked bacon fat. This is a medium-bodied red to enjoy with pasta and meat ragù.

Michele Scienza and his dad Attilio (a highly-praised professor of viticulture at the University of Milan) are the proud owners of Italy's most eccentric experimental vineyard. Following years of travel and research to the Caucasus and the cradle of modern wine civilization, this enterprising duo has amassed dozens of mysterious grape cuttings from the most unlikely spots on the earth. Those vines now thrive happily under the Tuscan sunshine.

Importer(s):

Artisans and Vines, Richmond, VA, (804)

- Monica Lerner (October, 2014)

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2012 Guado Al Melo Bolgheri Rosso Rute

Mostly Cabernet Sauvignon with a smaller percentage of Merlot, the 2012 Bolgheri Rosso Rute is a mid-weight wine with a very distinctive bouquet that seems mostly based on saline-mineral aromas of brimstone, pencil shaving and crushed granite. Push a little harder and you will encounter dried fruit, redcurrants and grilled herbs or oregano. I liked the mouthfeel more than the bouquet thanks to the ripeness of the wine's tannins.

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2011 Guado Al Melo Bolgheri Superiore Atis

Named after the Etruscan king "Atis," the 2011 Bolgheri Superiore Atis is a blend of Cabernet Sauvignon, Merlot and Cabernet Franc aged in oak for two years. This medium-bodied expression opens to aromas of sweet earth, wet clay, blackberry and pressed rose petal. In fact, those earthy-floral tones are very distinctive in the case of this Tuscan red. Firm tannins and good acidity mark the close.

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2011 Guado Al Melo Jassarte

A complicated blend of European and Caucasian grape varieties, the 2011 Jassarte (an IGT Toscana wine) opens to wild, or rustic, aromas of bramble, forest floor, dried currant, sour cherry and sweet barbecue sauce. Last I counted, this red wine had more than 20 different grape types in the blend. There's a distinctive note of sourness on the close followed by medium textural consistency.

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**2007 Guado Al Melo Bolgheri Rosso
Superiore**

The estate's 2007 Bolgheri Rosso Superiore is a tasty Cabernet Sauvignon/Merlot/Cabernet Franc blend. It flows with generous dark cherries, herbs, mocha, spices and French oak in an approachable, easygoing style best enjoyed on the young side. The oak is a touch intrusive, but not enough to detract significantly from the wine's considerable charms. Anticipated maturity: 2010-2015.

Importer: Premium Brands, Forest Hills, NY; tel. (718) 263-4094

Importer(s):

Artisans and Vines, Richmond, VA, (804) 359-6036, www.artisansandvines.com

- Antonio Galloni (October, 2010)