

Emanuele Pellucci - Alfredo Palmieri

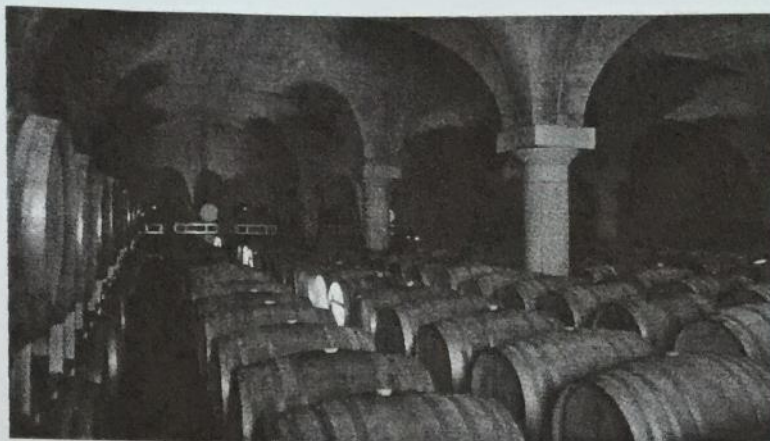
The Wines
&
Restaurants
of Tuscany



TUSCA EDIZIONI

Podere Guado al Melo

Michele Scienza, who is a child of art in the world of wines, chose Tuscany, and Bolgheri in particular, to create his own farm and his own wines. It was an excellent choice because he managed in just a few years to transform the Podere Guado al Melo into an important



brand name in this area that, in recent years, has become one of the most prestigious wine zones in Italy. He has great ambitions for this project, with one eye on quality and the other on environmental protection, as well as many cultural aspects, thanks to a museum and a didactic vineyard that are open to visitors coming to the farm. 15 hectares of the farm are under vines, 9 of which are in one field situated on the lower slopes of the Castagneto Carducci hills. Podere Guado al Melo is engaged in several projects in collaboration with businesses and universities, such as experiments on innovative farming practices in the vineyard to improve product quality and a more sustainable agriculture. The Cabernet Sauvignon and Franc, Sangiovese

and Vermentino grape species are cultivated here. Other Mediterranean vine species, with others of Caucasian origin, enrich the wide variety of plants on the farm. The farming method used is the cordon trained and spur pruned system with a high density of vines per hectare (about 8 thousand) and a low yield. The underground cellar is well integrated into the landscape with

a simple but expressive structure capable of uniting fine design and functionality. It is a place where wine is produced, but also a place of knowledge thanks to the library (now being completed), the small museum, the conventions held here, wine tasting and, above all, the people that bring it to life. The range of wines includes four reds and a white. Three of the red wines belong to the Bolgheri Doc: Antillo, Guado al Melo and Guado al Melo Superiore. The fourth, Jassarte Igt Toscana, is a very special wine because it is made from a blend of about forty varieties of Mediterranean grape (including Syrah, Alicante and Malvasia nera) as well as Caucasian grapes; it is left to mature for 18 months in barriques and 6 months in the bottle. The white, produced in limited quantities, is an Igt Toscana with a Vermentino base, together with other white varieties; it is matured for 6 months in barriques and then refined for another 12 months in the bottle. The overall production is of about 150 thousand bottles a year.



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