

Guado al Melo

BACCO IN TOSCANA

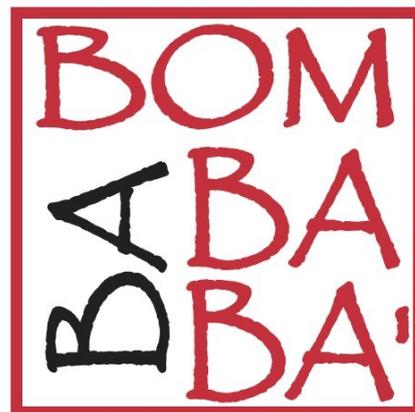
TOSCANA IGT ROSSO
2019



Francesco Redi has written the playful poem "Bacchus in Tuscany", BACCO IN TOSCANA, in the XVII century. It is a glorification of the Tuscan wines.

He imagined that the God arrived in Tuscany and choosing it as his new homeland because the best wines in the world are produced here.

Bacchus comes with his wife Ariadne and his funny entourage of satyrs and nymphs. They are singing and dancing the BOMBABABÀ, a Tuscan dance in vogue at that time. Its name is perfect to remember us the joy of living that the wine gives us!



VARIETIES: Sangiovese, Syrah.

VINEYARD: It is born from our vineyards, along the *Fossa di Bolgheri* stream. We manage them with care and expertise, according to the best practices of sustainable viticulture.

CLIMATE: Mediterranean, tempered by the breezes from the sea, with a broad day-night temperature differentials on summer.

SOIL: alluvial, very deep, sandy and sandy-clay, rich (more or less) of pebbles.

PRODUCTION: We selected grapes from homogeneous vineyard parcels. Each of them is harvested and fermented separately. Our work is handcrafting, done with the utmost attention to detail and the aim of enhancing the territorial characteristics of the grapes.

The selected grapes were gently de-stemming and pressed after a few minutes from the harvest. Aging took place for 3 months in used oak barrels, on the lees, with weekly stirring. It is clarified with some racking, not filtered. Then there is an aging in bottle for 3 months, in the best storage conditions.

BACCO IN TOSCANA is a young red wine, very pleasant and fruity, with a good body. Best storage is in a dark and fresh place, in a lying down bottle.

We suggest to serve it at 16°-18°C (61°-64°F). Very versatile in food pairing, it goes well with both meat and vegetarian dishes.

VINTAGE 2019: Vintage with climatic contrasts but in general very good. After a rainy winter, spring started hot and dry, then changed into a rainy May with low temperatures and a delay for all following stages of the vines. The summer had peaks of great heat, but without humidity. The good weather continued the entire harvest time. We returned to an optimal production quantity after a very poor 2017 and the partial recovery of 2018. We harvested the Syrah on September 18th and the Sangiovese four days later. The vintage originated a BACCO IN TOSCANA with an intense color, pleasant and smooth, with fruits and black pepper aroma, fresh and balanced.

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