

Guado al Melo

ATIS

BOLGHERI DOC SUPERIORE

2017

THE RESEARCH OF THE *GENIUS LOCI*

ATIS is our *genius loci*, the spirit of the place, the essence of Bolgheri for us: a Tuscany of hills and sea, our expertise of handcrafting winemakers, amazing small parts of vineyard selected by me, one by one, stratifications of history and evolution.

I imagined an ancient king, ATIS, who walked these hills, majestic and austere, his glance still a little wild. His hand is caressing the branches of the vines that wrap around the trees, like mine today.

Michele Scienza

VINEYARD: Atis is born from selected micro-parcels of our vineyards Campo Grande and Campo Ferro, with Cabernet sauvignon (mostly), Rebo and Cabernet franc.

The vineyards are in a little valley among the hills of Bolgheri, with direction East-West, marked by the Fossa di Bolgheri stream. They are on the first slopes of the Segalari Hill, among the Mediterranean scrub woods. We manage them with care and expertise, according to the best practices of sustainable viticulture.

CLIMATE: Mediterranean, tempered by the breezes from the sea. In the hilly area, there is the fresher climate of the territory, with a broad day-night temperature differentials on summer.

SOIL: alluvial, very deep, sandy-clay, with some more clay areas, rich of pebbles.

PRODUCTION: The selected grapes of each micro-parcels are 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. Aging took place for 24 months in oak barrels, on the lees, with weekly stirring. It is clarified with some racking, not filtered. Then there is an aging in bottle for one year, in the best conditions of conservation.

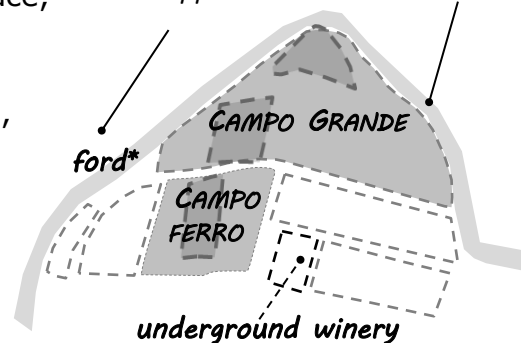
VINTAGE 2017: a great drought has marked the vintage, during all the seasons, with summer temperatures above average, fortunately a bit fresher at the end of August. Dryness has inhibited the production of the vines, which was been indeed very low. However, thanks to the vines age and the deep soil, the plants did not undergo excessive stress. The harvest wasn't so early and the grapes maintained good levels of acidity. Rebo and Cabernet franc were harvested on 15th Sept., C. sauvignon the first October. The grapes were very healthy and we selected them above all to discard the dry berries. The intense vintage has originated a very elegant Atis, at the same time rich in body and powerful. It is a complex wine, rich of personality, and very persistent.

Small lot wine

Produced only in the best vintages

*Guado al Melo means "Ford at the Apple Tree"

Fossa di Bolgheri stream



VINEYARD: the best parts of Campo Grande and Campo Ferro: 2,68 ha



Vitis maritae, the vine "married" to a tree, first Etruscan, then Roman ... till the twentieth century, millennial love symbol

ATIS is an important red wine that can have a very long life if well-conserved. Best storage is in a dark and fresh place, in a lying down bottle.

We suggest to serve it at 18°C (64°F), waiting for some time after uncorking. This wine is alive and it should be tasted slowly, feeling how it changes in the glass while it oxygenates.

It is excellent by itself or pairing with intense flavor food.

Soc. Agr. Podere GUADO AL MELO s.s. di Scienza Michele e Scienza Attilio

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