

Guado al Melo L'AIRONE

VERMENTINO TOSCANA IGT
2020



In the cooler seasons, we often see small white cattle egrets ("*airone guardabuoi*" in Italian, *Bubulcus ibis* L.) that are moving gracefully in our vineyards in search of food.

This one is a nice bright yellow, that remembers us the color of our wine.

L'AIRONE ("The Egret") is made with *Vermentino*, a historical variety of the Tuscan and all the Tyrrhenian coasts. It is very suited to our marine climate, Mediterranean but not too hot.

Vermentino is documented in the Guado al Melo's vineyards at least since the nineteenth century.

L'AIRONE is a traditional wine, that we interpret according to the great elegance and complexity of our terroir.

VARIETY: Vermentino.

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.

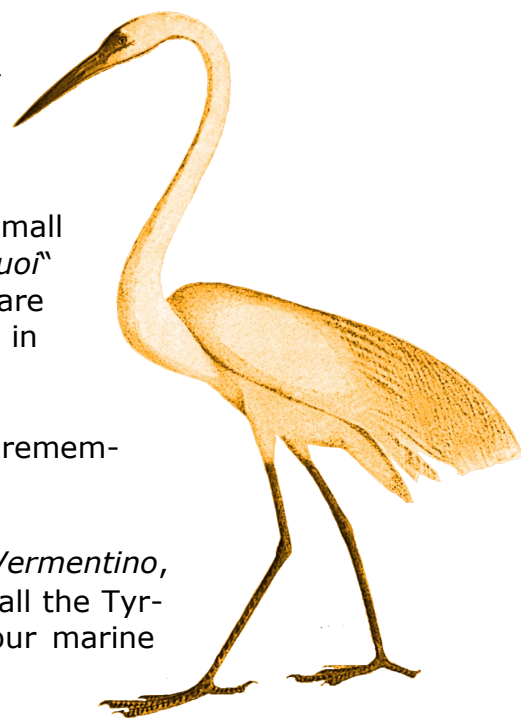
CLIMATE: Mediterranean, tempered by the breezes from the sea, with a broad day-night temperature differentials on summer.

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. The must was cleaned by a natural precipitation, leaving it at low temperature for one night. At the end of the fermentation, the wine remained for about 3 months on the lees, stirring it frequently. After this period, we clarified it from the lees by a natural precipitation at low temperature and a light filtration. It has remained in the bottle for about 3 months, in the best storage conditions.

VINTAGE 2020: The vintage was very good from a wine-making point of view, with ideal temperatures and not too hot. The winter was sufficiently rainy. The spring was not very humid and the phytosanitary risks were limited for the grapes. The summer began in a very perfect way, with not too hot temperatures and an excellent ventilation. Only at the end of July and August there were some periods with temperatures above average, but always without humidity. At the end of August, the usual rains arrived which cooled and gave relief to the vineyards. We began the harvest with a perfect weather, on September 15th, with the Vermentino of the L'Airone. The result is a wine with a light and luminous color, pleasant and harmonious, savory, with the typical grapefruit notes of the variety, slight hints of exotic fruit and white flowers.



L'AIRONE is a young white wine. It is very pleasant, fresh and fragrant. Best storage is in a dark and fresh place, in a lying down bottle.

We suggest to serve it at 10°-12°C (50°-54°F).

It is perfect by itself, as aperitif, and pairing with vegetarian dishes, with fish and seafood, eggs, and young cheeses.

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

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