



Guado al Melo RUTE

BOLGHERI DOC ROSSO
2018

Bolgheri was a very difficult, harsh, and waste land for centuries. Today it is a Mediterranean garden, with a still somewhat wild beauty.

For us, it is our home, which has the scent of the hill paths in the scrub, of the salty sea smell in the sand dunes, which has the sound of the waves of the sea, of the cackles of the boys who are bathing in the ford*, ...

RUTE is this Bolgheri, familiar to us, that we look for in the earth and in the stones of our vineyards, in our craftsmanship.

Michele Scienza

VARIETIES: Cabernet sauvignon, Merlot

VINEYARD: Rute is born from our vineyards, which 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.

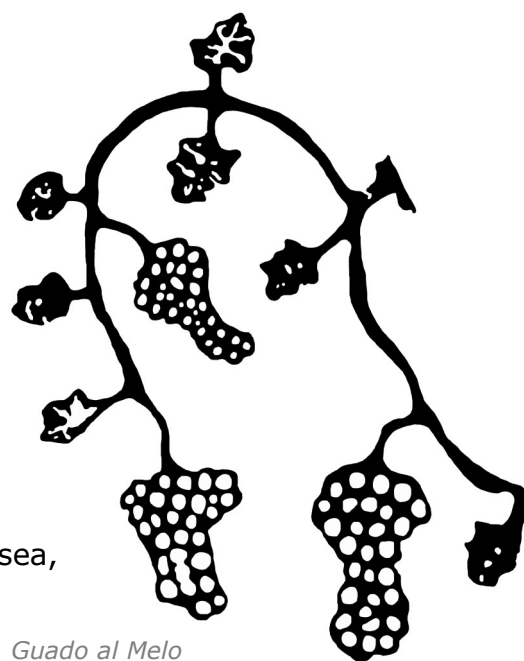
RUTE derives from the word "red" in Etruscan language. The Etruscans were the first civilization of our territory and first winegrowers

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: 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. Aging took place for 1 year in not new 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 2018: has been very regular and fresh. The very rainy spring recovered the severe drought of the 2017, with a little delay on flowering. Summer proceeded as usual, warm and dry until harvest, with only a few thunderstorms that gave a little refreshment. The maturation was very regular and also longer as usual. In the second half of September there was a providential decrease of the temperatures, with dry and ventilate climate, that added a lot of elegance to the vintage. The Merlot was harvested on 20th September, the Cabernet sauvignon at the end of the month and on firsts days of October. The balanced vintage originated a very elegant Rute, but also full-bodied, with complex and interesting aromas, with a good persistence.



Guado al Melo means "ford" at the apple tree"

The bunch is a detail of the drawing that we chose as our logo, one of the oldest representations of a vine shoot found in Italy

RUTE is an aged red wine that can have a 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.

It is excellent on pairing with intense flavor food.

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

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