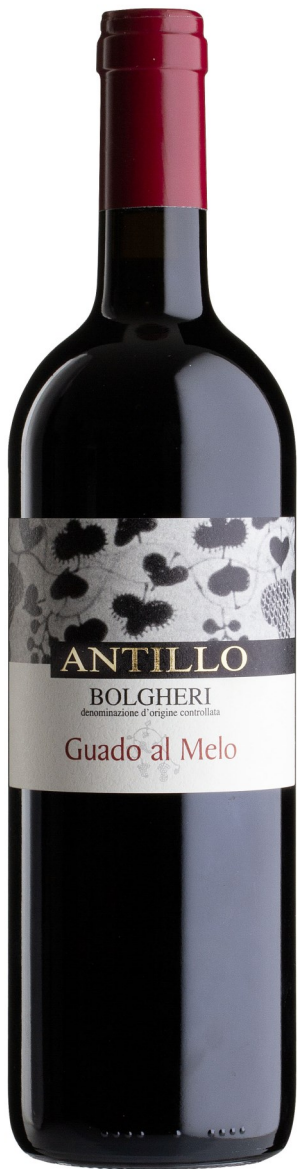


Guado al Melo ANTILLO

BOLGHERI DOC ROSSO
2020



ANTILLO is our Bolgheri Rosso (red) wine that is linked to the oldest tradition of the territory. The Sangiovese variety, with other local varieties, is documented in our vineyards at least since the nineteenth century. It has almost completely disappeared in Bolgheri, but the preservation of our oldest roots is very important for us.

ANTILLO means "sunny place" and this name is well suited to our vineyards. In fact, they are characterized by an intense light, thanks to our Mediterranean climate and the proximity to the sea.



On the label, there is a drawing of vine shoots, with leaves and bunches of grapes, that comes from an Etruscan amphora. The Etruscans were the first civilization of our territory and the first winegrowers.

ANTILLO is a medium-ageing red wine. Best storage is in a dark and fresh place, in a lying down bottle.

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

VARIETIES: Sangiovese, Cabernet sauvignon, Petit Verdot.

VINEYARD: ANTILLO 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-mild, windy, 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. Aging took place for 9 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.

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 limited the phytosanitary risks for the grapes. The summer began in a very perfect way, with not too hot temperatures and excellent ventilation. Only at the end of July and August there were some periods with temperatures above the average, but always without humidity. At the end of August, the usual rains arrived which cooled the heat and gave relief to the vineyards. Sangiovese and Petit Verdot were harvested on September 20th, Cabernet sauvignon on the first days of October, when temperatures were cooler. The vintage originated a very balanced and fresh wine, with pleasant fruity and spicy aromas.

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