

Guado al Melo

ATIS

BOLGHERI DOC SUPERIORE
2018

We have imagined an ancient king, Atis, majestic and austere, walking our hills, his glance yet a little wild. His hand's caressing the branches of the vines that climb the trees, like us today.

Annalisa and Michele

Atis is an artisan wine that expresses our *Genius Loci*, the Spirit of the Place: the Tuscany of Bolgheri, made of hills and sea, our expertise as artisan wine-makers, wonderful little parts of vineyards selected one by one, stratifications of history and culture.

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2018

ATIS

BOLGHERI
DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

ATIS was a mythic king at the origin of Etruscan people, the first civilization of our territory and first winegrowers

Campo Grande and Campo Ferro (2,68 ha circa). The vineyards are among the woody hills of Bolgheri, on the first slopes of the Segalari Hill, in a little valley with direction East-West, marked by the Fossa di Bolgheri stream. We manage them with care and expertise, according to the best practices of sustainable viticulture.

CLIMATE: Mild-Mediterranean, windy. In the hilly area, there is the cooler 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: Each parcel is harvested and fermented separately. Our work is artisan, done with the utmost attention to detail and the aim of enhancing the territorial characteristics of the selected grapes. Aging took place for 24 months in old oak barrels on the lees, with weekly stirring. It is clarified with some racking (not filtered). Then, there is an aging in bottle for at least one year, in the best conditions of storage.

VINTAGE 2018: it is counted among the "cool" vintages for our territory. Winter and spring were very rainy, so there was no lack of water in the summer, hot and dry as usual (but without excess). The maturation was very long and regular. In the second half of September, there was a particular event: the north-east wind blew for a long time, lowering the temperatures by almost 10 degrees (up to 20°C), always with sunny weather. The cool and dry period completed the character of extreme elegance and complexity of this wine. We harvested Rebo and Cabernet franc in the last week of September, ending with Cabernet sauvignon on Sept. 30th.

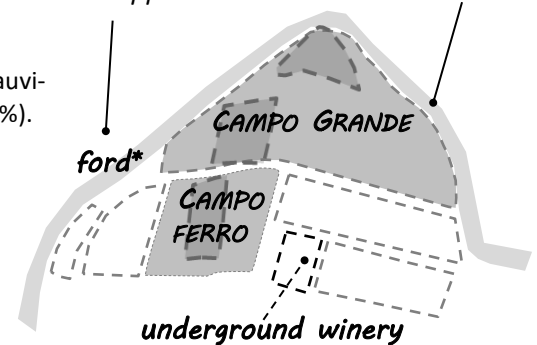


The vine "married" to a tree, originated in the Etruscan era, remained in Italy till the early twentieth century, then disappeared.

*The topic of the label is
ORIGIN*

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

Fossa di Bolgheri stream



*Small lot wine
Produced only in
the best vintages*

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

We suggest to serve it at 18°C (64°F), waiting for some time after uncorking. An artisanal wine is alive: tasting it slowly, you can feel how it changes in the glass while it's oxygenating.

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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