

Guado al Melo

CRISEO

BOLGHERI DOC BIANCO (WHITE)
2020

SMALL LOT
WINE

*Summer night in Tuscany,
liquid gold* in the cups,
dancing satyrs.*

Dance music and wine:

*for the ancients, they are the gifts
of the god Bacchus to the mankind
to console us of the worries of life.*

Annalisa and Michele

* Criseo
means:
made of
gold

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

*ford

CAMPO
BIANCO

underground winery

Fossa di
Bolgheri
stream

VINEYARD: Campo Bianco 0,7210 Ha

Criseo is an artisan wine, a field-blend from

single vineyard Campo Bianco, where there are

Vermentino (circa 70%), Fiano, Verdicchio, Petit Manseng and Manzoni bianco.

The field-blend is the oldest way for the wine production, usual in pre-philoxera period. A extraordinary complexity originates from the synergy of different grapes cultivated in the same vineyard and vinified all together. Our modern approach is not random, but every step is carefully thought out.

VINEYARD: Campo Bianco is among the hills of Bolgheri, the fresher area of the territory, in a little valley with exposition East-West. **CLIMATE:** is mild-Mediterranean, dry and windy, with a broad day-night temperature differentials on summer. **SOIL** is deep, fine sandy-clayey, medium/rich in pebbles.

PRODUCTION: The vineyard Campo Bianco is harvested in one step and the grapes are co-fermented, as per tradition. They are harvested in an optimal moment of ripeness for the synergy of the different varieties, in the coolest hours of the morning. The selected and de-stemmed grapes are gently pressed and the must is cleaned by spontaneous precipitation, leaving it overnight with the cool temperature of the cellar. After fermentation, it is aged on the lees for about 1 year, in stainless steel tanks, with frequent mixing. After that, it remains about one year in the bottle.

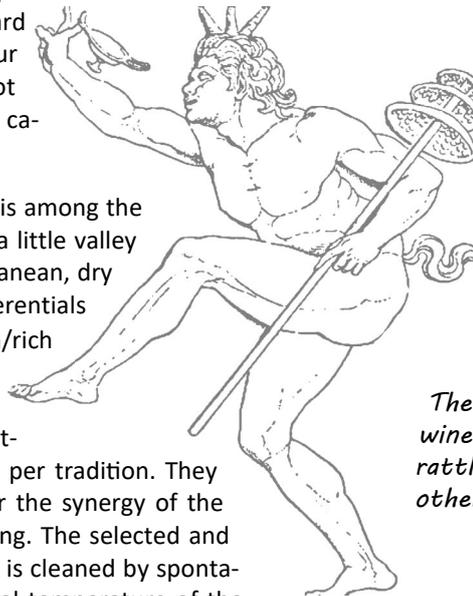
VINTAGE 2020: The vintage was very good, not too hot. The winter was sufficiently rainy. The spring was not very humid and the phytosanitary risks were limited for the grapes. The summer began in a very perfect way, with not too hot temperatures and an excellent ventilation. Only at the end of July and August there were some periods with temperatures above average, but always without humidity. At the end of August, some rains arrived which cooled and gave relief to the vineyards. We harvested the vineyard Campo Bianco on Sept. 19th, with a perfect weather. We obtain a Criseo with a light golden color, very pleasant, full-bodied and sapid. It is rich of aromas, that open on fruity notes of grapefruit, citrus, tropical fruit, sage and hawthorn, and then evolve in saffron, aromas of flint and bread crust.

Criseo is a complex and elegant white wine, who can have a medium-long life. Best storage is in a dark and fresh place, in a lying down bottle.

We suggest to serve it at about 12°C (53-54°F), and to wait for some time after uncorking. It should be tasted calmly, feeling how it changes in the glass as it oxygenates. Best pairing is with intense flavor food fish-based, white meat, vegetables, mushrooms, medium ripening cheeses.

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

località Murrotto 130/A, 57022 Castagneto Carducci (LI) Italy - tel./fax +39 0565 763238 - info@guadoalmeo.it - www.guadoalmeo.it



The dancing satyrs, with a wine cup in a hand and a rattle instrument in the other: wine, music and dance!