



*Small lot wine  
Produced only in the  
best vintages*

# Guado al Melo

## JASSARTE

TOSCANA IGT ROSSO  
2018

*Jassarte is a Borderland  
between the past and the present,  
memory of how the wine was born for  
millennia, when its soul was sought  
only in the Spirit of the Place,  
in a vineyard with a complex identity,  
unique and unrepeatable.*

*Jassarte is a Borderland  
between the East and the West,  
ideal place of the millennia exchanges  
of knowledges, varieties, tools and dreams,  
that had always characterized  
the history of the vine and the wine.*

*Annalisa and Michele*

*According to the historian Herodotus, the border between the East and the West was marked by two rivers, the Indus to the south and the JASSARTE to the north*



*Two harvesting  
little sathys*

**Jassarte is an artisanal wine that is born from a complex field blend**, ours modern interpretation of the pre-phyloxera production. At that time, each vineyard told a singular story in the glass, thanks to the unique synergies born from the particular combination of different grapes, in the field and in the cellar. All this has been lost over time, to a wine production now conformed to few elements. As then, **the Campo Giardino vineyard expresses a powerful symphony, a unique voice of extraordinary complexity.**

**VARIETIES:** field blend from our single vineyard **Campo Giardino (Garden Field)**, 1. 1068 Ha circa, with 30 local red varieties and from other Mediterranean areas.

**WHERE:** 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 high day-night temperature differentials on summer. **SOIL:** alluvial, very deep, sandy-clay, with some more clay areas, rich of pebbles.

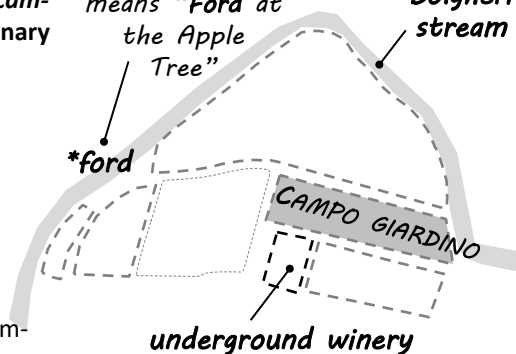
**PRODUCTION:** The vineyard was harvested in more times, according to the ripening period. Each lot of different varieties is fermented together. That origins a very particular synergy during the vinification. The lots are then assembled respecting the identity of the vineyard. Our work is artisan, done with the utmost attention to detail and the aim of enhancing the territorial characteristics of the grapes. Aging took place for 2 years in old oak barrels on the lees, with weekly stirring. The clarification is made with rackings (not filtered wine). Then, there is an aging in bottle for one year, in the best conditions of conservation.

**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, that was 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 period completed the character of extreme elegance of this vintage. We harvested the vineyards in four times, from the mid to the end of September. The vintage has originated an elegant Jassarte, with the usual very deep color, rich and velvety.

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

*Fossa di Bolgheri stream*

*\*ford*



*underground winery*

JASSARTE is an important red wine that can have a very 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. **This wine is alive and it should be tasted slowly**, feeling how it changes in the glass while it oxygenates.

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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