



Guado al Melo RUTE

BOLGHERI DOC ROSSO
2019

Bolgheri was for centuries a harsh and waste part of Maremma. Today it is a wonderful 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 sea smell on the sand dunes. It has the sound of the sea waves, of the cackles of the kids who are bathing in the ford.*

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

Annalisa and Michele

Rute is an artisanal wine that represents the essence of the contemporary Bolgheri for us, the one born from the history of the last century. If we take off every superstructure and let only the grapes and the territory speak, a wine elegant and fresh is born, that tells of our land of sea and hills, the cool summer nights in the vineyards and the warm days, full of sun and wind.

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

VARIETIES: Cabernet sauvignon, Merlot

VINEYARD: Rute is born from our vineyards, which 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, dry and windy. 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.

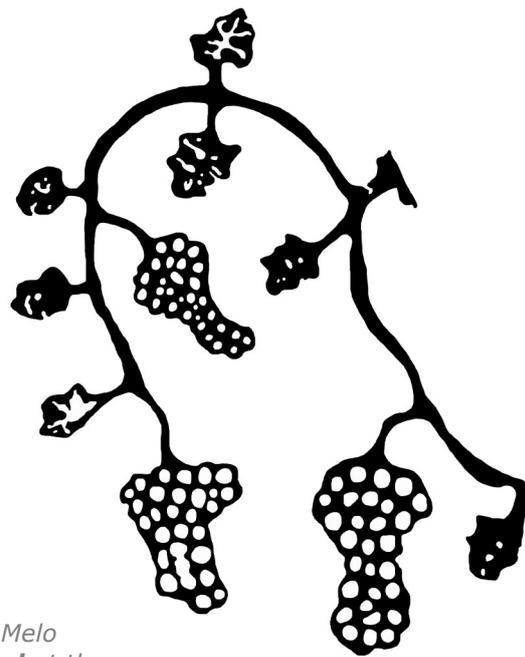
PRODUCTION: We selected grapes from homogeneous vineyard parcels. Each of them is harvested and fermented separately. Our work is artisan, done with the utmost attention to detail and the aim of enhancing the territorial characteristics of the grapes. Aging took place for 1 year in old oak barrels on the lees, with weekly stirring. It is clarified with some racking (not filtered). Then, there is an aging in bottle for one year, in the best conditions of storage.

VINTAGE 2019: a year of climatic contrasts but generally very good. After a rainy winter, the spring started hot and dry, and then become a May of rain and low temperatures, with a delay in all the subsequent phases of the vine cycle. The summer had peaks of great heat, but without humidity. The harvest period was a little later than usual, always characterized by the good weather. Merlot was harvested on September 18th, Cabernet Sauvignon between October 2nd and 3rd. An intense Rute was born, but also very elegant, rich in aromas and body, with complex perfumes and good persistence.

RUTE is a very elegant 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 around 18°C (64°F), waiting for some time after uncorking.

It is excellent on pairing with intense flavor food.



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

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