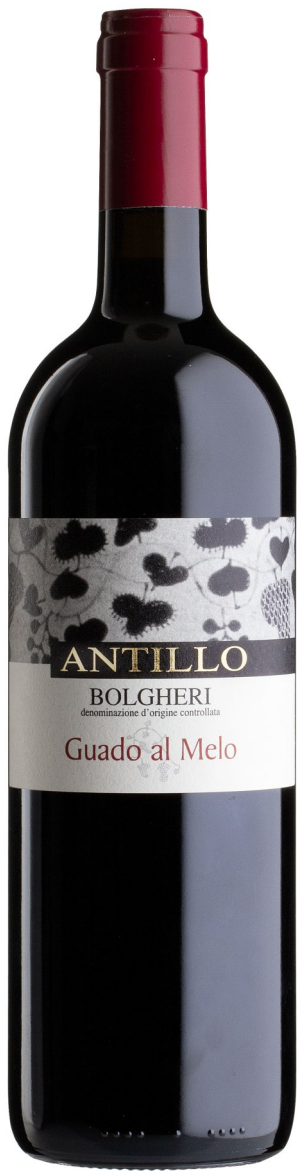


Guado al Melo

ANTILLO

BOLGHERI DOC ROSSO
2021



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 2021: it was an excellent vintage, even if very dry in summer. However, the intense rains of the winter period perfectly supported the vines throughout the production phase. For the rest, the summer was characterized by excellent ventilation, with average temperatures, except for short hot periods. Our vineyards have shown no signs of water stress thanks to our very deep alluvial soils, in which the vines have been able to develop a well-spread root system over time. We harvested Sangiovese and Petit Verdot on September 24th, Cabernet sauvignon the first of October. The vintage originated a very balanced and fresh wine, with pleasant fruity and spicy aromas.

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@guadoalmelo.it - www.guadoalmelo.it