

Guado al Melo

ATIS

BOLGHERI DOC SUPERIORE
2019

A myth narrates that King Atis is at the origin of the Etruscans*

Atis is the ultimate expression of the territory, its history and its transformations. It comes

from the careful choice of the best particles of our vineyards and from our artisan work.

The label is a tribute to our origin: to the Etruscans, the first civilization of the area, the first winemakers in Italy.

We imagined an ancient king, Atis, walking among these hills, majestic and austere, his gaze still somewhat wild.*

We see him caressing with his hand the shoots of the vines wrapped around the trees, as we do today.

Annalisa e Michele

VARIETIES: Atis is the selection of the best vineyard parts of Cabernet sauvignon, Rebo and Cabernet franc.

This blend comes from our research of a natural balance in the wine. It comes also from our study on the best adaptation between varieties and territory. Over time, we have substituted Rebo for Merlot, less suitable after the climate change. Rebo is an ameliorative cross between Merlot and Teroldego, which originated in the mid-twentieth century in Italy.

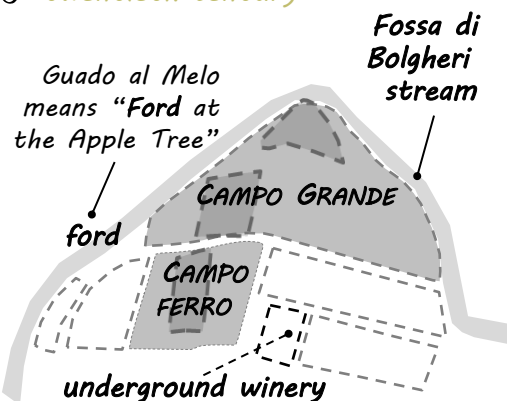
VINEYARDS: Our vineyards are located among the hills of Bolgheri, on the first slopes of the Segalari Hill. They are in a little valley with an East-West direction, traversed by the Fossa di Bolgheri stream. We grow them with experience, care and attention to the environment, using the best practices of the **sustainable viticulture**. **CLIMATE:** Mediterranean mild, dry and windy. This valley has the cooler climate in the area and the largest summer temperature ranges between day and night. **SOIL:** alluvial, very deep, sandy-clayey with some more clayey putcrops, rich in pebbles.

PRODUCTION: Each homogeneous micro-particle of vineyard is harvested and processed separately, in an artisanal way, with the utmost care and with the aim of enhancing the territorial characteristics of the grapes selected. The wine is aged for about 24 months in non-new wood, on the lees, with stirring weekly. It is then clarified with a series of racking (unfiltered). The final blending between particles is followed by 3-4 months in steel. It is then aged in bottle for at least 12 months, in the best storage conditions.

VINTAGE 2019: it was cool and well-balanced. The winter was sufficiently cold and rainy. Spring, after a warm start, returned to lower temperatures, with several rains, to the point of delaying flowering. Then, the usual hot and dry summer followed, cooled by some rains in August. The harvest began a little later than usual, especially for the white and the earliest red varieties. We harvested the Rebo and the Cabernet franc the last days of September, while the Cabernet sauvignon in early October, thus concluding the harvest. **Atis is a wine of great elegance and aromatic complexity, with a pleasant softness and full-bodied, well balanced by good freshness.**



The vine "married" to the tree was the Etruscan cultivation system. It remained in the Italian tradition for over three thousand years, until the mid-twentieth century



*Limited production
Produced only in
the best vintages*

ATIS is an important red wine that could have a very long life if stored well. Ideally, keep the bottle lying down in a dark, cool place.

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 will feel how it changes in the glass over the time.

Excellent on its own, it pairs well with intense flavored food.

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