

Guado al Melo

L'AIRONE

TOSCANA IGT VERMENTINO

2022

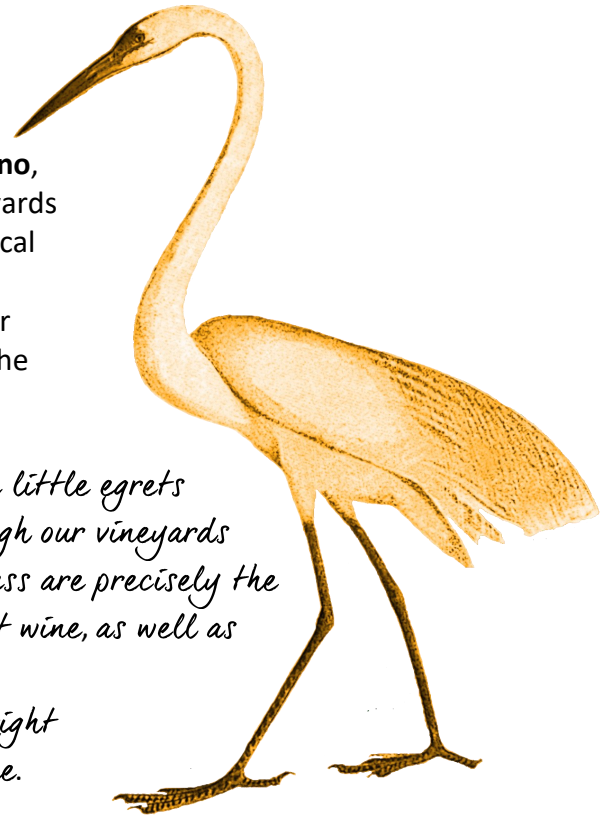


L'Airone (The Heron) is born from **Vermentino**, a historic local variety, perfect for our vineyards marine and windy climate. In fact, it is typical of the Tyrrhenian coasts.

Vermentino has been documented in our vineyards at least since the first half of the 19th century.

In cooler seasons, we frequently see little egrets moving gracefully and lightly through our vineyards in search of food. Grace and lightness are precisely the characteristics of this very pleasant wine, as well as a way of approaching life.

They are white herons. This one is bright yellow to recall the color of the wine.



Annalisa and Michele

VARIETY: Vermentino

VINEYARD: It is born from our vineyards that we manage with care and expertise, according to the best practices of the **sustainable viticulture**. **CLIMATE:** Mediterranean, tempered by the breezes from the sea, with a good broad day-night temperature differentials on summer. **SOIL:** alluvial, very deep, sandy-clay, medium rich of pebbles.

PRODUCTION: Each homogeneous micro-particle of vineyard is harvested and processed separately, in a artisanal way, with the utmost care and with the aim of enhancing the territorial characteristics of the grapes selected. These are harvested in the early morning hours, destemmed and gently pressed within minutes of picking. The must is cleaned by natural precipitation, leaving it to chill overnight. At the end of fermentation, the wine remains on the fine lees for at least 4 months, with frequent stirring. At the end, it is clarified off the lees by natural cold precipitation and a light filtration. It then remained in the bottle for at least 3 months, in the best storage conditions.

VINTAGE 2022: It has tended to be a warm year. After a rainy autumn, a dry and not very cold winter followed. Spring, however, was cooler than usual, followed by a hot, dry summer. A few rains in mid-August cooled the vines. Ripening then continued with milder temperatures, especially with much lower night temperatures. Our vines showed no signs of water distress thanks to the very deep alluvial soils, where the vines were able to develop a well-expanded root system over time. We harvested the Vermentino on September 12th.

Heron is a brightly colored wine, pleasant and harmonious, tasty, with the grapefruit aroma typical of the variety, which also gives slight pleasant bitter notes on the finish. It also presents hints of exotic fruit and herbs.

L'AIRONE is a young, very pleasant, fresh and fragrant white wine. It is best kept in a bottle lying down, in a cool, dark place.

It should be served chilled, at about 8°-10°C (46°-50°F).

It is excellent on its own, as an aperitif, or paired with vegetarian, fish, egg or young cheese dishes.

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