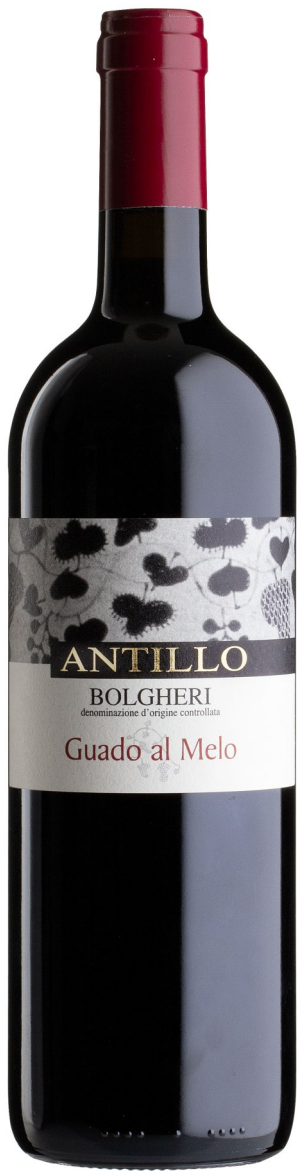


Guado al Melo

ANTILLO

BOLGHERI DOC ROSSO
2022



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". 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.



There is a drawing of vine shoots on the label, with leaves and bunches of grapes. It comes from an Etruscan amphora. The Etruscans were the first civilization of our territory and the first winegrowers in Italy.

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 parcel 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 not new 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 2022: It was 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. 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. A few rains in mid-August cooled the vines. Ripening then continued with milder temperatures, especially with much lower night temperatures. After mid-September, daytime temperatures also cooled and the harvest continued in a sunny and windy period. We harvested Sangiovese and Petit Verdot on September 18th, Cabernet sauvignon at the end of the month. Antillo is a very pleasant wine, balanced and fresh, with fruity and spicy aromas.

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.

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