



RUTE derives from the Etruscan word meaning "red". The Etruscans were the first civilization of our territory and the first winemakers in Italy



Guado al Melo RUTE

BOLGHERI DOC ROSSO
2021

Rute is a wine that well represents the essence of Bolgheri. It combines the Mediterranean soul with an extraordinary elegance and freshness. Rute well tells of our land of sea and hills, the cool summer nights in the vineyards and the warm days of sun and wind.

Bolgheri was for centuries a part of Maremma a rugged and wild land. 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 hillside paths in the scrub, of the saltiness of the sand dunes, which has the sound of the waves of the sea, of the cackles of the kids who bathe in the ford.*

Annalisa and Michele

VARIETIES: Cabernet sauvignon, Syrah.

VINEYARD: 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. Our 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 clayey putcrops, medium-rich in 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. The wine is aged for about 12 months in non-new wood, on the lees, with

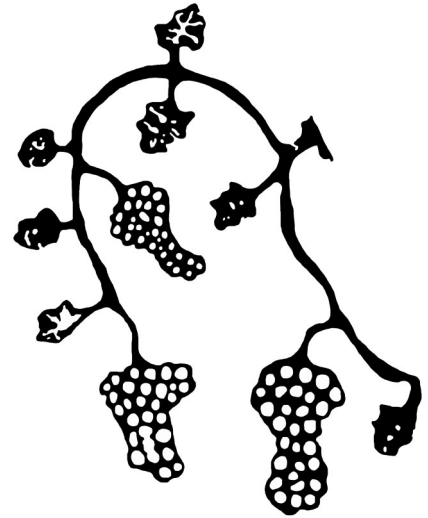
stirring weekly. It is then clarified with a series of racking (unfiltered). The final blending between particles is followed by 3-4 months in steel. It is then aged in bottle for at least 12 months, in the best storage conditions.

VINTAGE 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 the Syrah on September 20, and the Cabernet sauvignon in early October. This resulted in a very balanced and fresh wine with pleasant fruity aromas and intense spiciness.

CHARACTERISTICS: The nose presents notes of red fruit, wild strawberries and blackberries, violets, a hint between sweet and balsamic reminiscent of mango, with hints of pepper. In the mouth it is smooth and fresh, with good body and silky tannins. The wine is alive and will evolve its characteristics over time.

Soc. Agr. Podere GUADO AL MELO s.s. di Scienza Michele e Scienza Attilio

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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

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

RUTE is a aged red wine, that can have a long life if stored well. Ideally, keep the bottle lying down in a dark, cool place.

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.