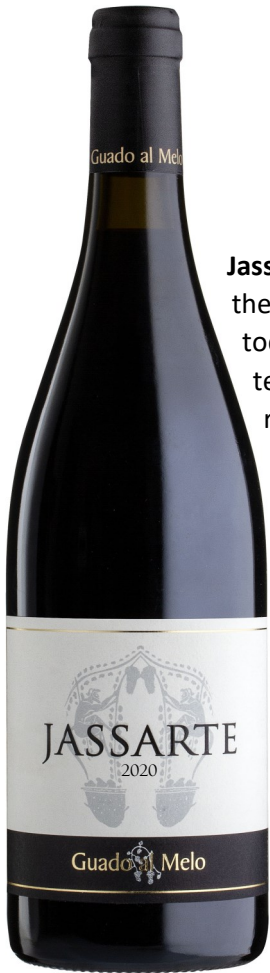


Guado al Melo

JASSARTE

TOSCANA IGT ROSSO
2020

*Small lot wine
Produced only in the
best vintages*



Jassarte stems from the ancient pre-Phylloxera tradition of the **field blend**. In the past, wine was not identified as it is today with the grape variety. It was the expression of a territory, of an unrepeatable vineyard, composed of several grapes, chosen to give rise to particular balances and identities, or derived from a family collection. It is an ancient wine, at the same time very innovative, because the synergy between varieties makes the vineyard more resilient to adversity, in a natural balance. In addition, the co-fermentation of several varieties originates unique flavor and aroma profiles, a symphony of extraordinary complexity.

Jassarte is a Borderland between the past and the present, a memory of how the wine was born for millennia. Jassarte is a Borderland between the East and the West, ideal place of those exchanges of knowledge, grapes, tools and dreams, which has always constituted the wine history*

Annalisa and Michele

VARIETIES: field blend from our vineyard **Campo Giardino (Garden Field)**, with 30 local red varieties and from other Mediterranean areas. We have chosen them by studying the varieties best suited to the area and that complement each other.



Two harvesting little satyrs

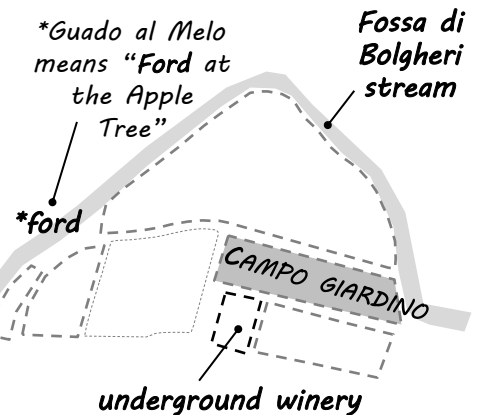
**According to the historian Herodotus, the border between East and West was marked by two rivers, the Indus in the South and the JASSARTE in the North*

VINEYARD: The vineyard is located among the hills of Bolgheri, on the first slopes of the Segalari Hill. It is in a little valley with an East-West direction, traversed by the Fossa di Bolgheri stream. We grow it 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 outcrops, rich in pebbles.

PRODUCTION: The vineyard was harvested in lots of different varieties, according to the ripening period. The varieties of each lot are co-fermented, in a artisanal way, with the utmost care and with the aim of enhancing the territorial characteristics of the grapes selected. Aging takes place for about 24 months in non-new wood, on the lees, with stirring weekly. Wine is then clarified with a series of racking (unfiltered). The final blending between the lots is followed by 4 months in steel. It is then aged in bottle for at least 12 months, in the best storage conditions.

VINTAGE 2020: was very good, with optimal temperatures, never too hot. The winter was sufficiently rainy. Instead, the low-wet spring limited phytosanitary risks to the grapes. Summer began very pleasantly, with mild temperatures and excellent ventilation. In late August came the usual scattered rains that cooled the heat and gave relief to the vines. The harvest of Campo Giardino took place in 5 lots, in the second half of September.

CHARACTERISTICS: Jassarte 2020 is a wine with an intense color, very harmonious and strong character. It presents great aromatic complexity that slowly unravels balsamic notes, black fruits, incense, chocolate, spices, sweet tobacco, hay, ... An artisanal wine is alive and evolves over time.



JASSARTE 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. Taste 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.

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

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