

Guado al Melo
ATIS
BOLGHERI DOC SUPERIORE - TOSCANA
2021

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.

Annalisa e Michele

THE NAME: A myth narrates that **King Atis** is at the origin of the Etruscans, the first civilization in our area, the first winegrowers in Italy. We imagined an ancient king walking among these hills, caressing the shoots of the vines wrapped around the trees, as we do today.

THE LABEL: it is a drawing of a vine trained to a tree. It is the “married vine”, a system of training that originated in Etruscan times and was later used in Rome. It has remained in Italian tradition for more than 3,000 years.

DENOMINATION: Bolgheri DOC, in the Tuscan coast, municipality of Castagneto Carducci (Livorno).

VARIETIES: **Cabernet sauvignon**, Rebo, Cabernet franc.

VINEYARDS: it comes from our vineyards, located among the hills of Bolgheri, in a small valley with an east-west direction, crossed by the “Fossa di Bolgheri” stream. We cultivate them with wisdom and care, according to the sustainable systems of **integrated 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 outcrops, medium-rich in pebbles.

HARVEST: middle September and early October.

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.

AGEING: 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.

FIRST VINTAGE: 2003 (at the time, Guado al Melo Superiore)

ATIS We suggest to serve it at 18°C (64°F), waiting for 10 min. 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.

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.



VINTAGE 2021: Heavy winter rains perfectly sustained the vineyard throughout the productive phase. From mid-May to October, on the other hand, the weather was as usual warm and dry, well ventilated, with no particular plant health risks. Temperatures were average, except for a few brief periods of intense heat. The grapes were harvested a little later than usual, perfectly healthy and balanced.

Alcohol: 15,50% vol.

Medium-high value
for a top-quality Tuscan red wine

Residual sugars: 0,78 g/l

Negligible residues from fermentation:
it is a **dry wine**

Dry extract: 32,2 g/l

High value:
it is a **full-bodied red wine**

Total acidity: 5,55 g/l

Medium-high value for a red:
It provides balance and freshness,
it allows a perfect aging

Total sulfur dioxide: 0,080 g/l

Low value: no problems
but optimal storability

E in 100 ml: 377 kJ / 90 kcal

FEATURES: Aromas of black and cherry fruit, violets, licorice, menthol, sweet tobacco and chocolate. In the mouth it is intense but very fresh, with a full body and smooth tannins. Then it will evolve further, because an artisanal wine is alive and changing.