

Guado al Melo
JASSARTE
 TOSCANA IGT ROSSO
 2021

In pre-Phylloxera times, wine was born from the field blend, that is, from a vineyard that included a rich biodiversity of grapes. These could come from simple family stratification or, as with us, from a careful selection. Such a vineyard has extraordinary resilience to any adversity. A countercultural and unique wine is then born, like an orchestra performing a symphony of extraordinary complexity.

Annalisa e Michele



VARIETIES: field-blend from our **Campo Giardino** ("Garden Field") vineyard with 30 red grape varieties, local ones and from other Mediterranean areas.

"CAMPO GIARDINO" VINEYARD: one hectare on the first lopes of the Segalari Hill, 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**.

NAME: According to the historian Herodotus, the border between East and West was marked by two rivers, Indus in the South and **JASSARTE** in the North. **JASSARTE** is for us a Borderland, an ideal place of encounters, of that endless exchange of knowledge, vines, tools and dreams that has always been the history of wine.

LABEL: Two little mirror satyrs harvesting, two worlds coming together.

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, rich in pebbles.

HARVEST: 5 harvests in September, in groups of varieties by ripening time.

PRODUCTION: Each lot of different grapes is co-fermented 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

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.

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.



series of racking (unfiltered). The final blending between the lots 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

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: 16% vol.

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

Residual sugars: 0,69 g/l

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

Dry extract: 33 g/l

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

Total acidity: 5,75 g/l

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

Total sulfur dioxide: 0,099 g/l

Low value: no problems
but optimal storability

E in 100 ml: 389 kJ / 93 kcal

FEATURES: a profusion of aromas including small fruits, broom, incense, cinchona, menthol, pepper, sweet tobacco, myrtle ... In the mouth it is very fresh, full-bodied, with elegant tannin. Then it will evolve further, because an artisanal wine is alive and changing.