



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

Guado al Melo ANTILLO

BOLGHERI DOC ROSSO - TOSCANA
2024

ANTILLO is our youngest red wine from Bolgheri. We were inspired for it by the peasant wines of the past. A lot has changed in Bolgheri today, but for us it is important to maintain the link with the roots that, reinterpreted today, originate a very modern, fresh and fragrant wine.

THE NAME: ANTILLO means “sunny place”. It well describes our vineyards, which are characterized by bright light, thanks to the Mediterranean climate and proximity to the sea.

THE LABEL: there is an intertwining of vine shoots, with leaves and bunches, and ivy, the symbols of the god Bacchus. The design is taken from an Etruscan amphora, the first civilization in our area, the first winegrowers in Italy.

CERTIFICATION: SQNPI (National Quality System of Integrated Production), Sustainable Quality.

DENOMINATION: Bolgheri DOC, Tuscany.

VARIETIES: Sangiovese, Cabernet sauvignon, Petit Verdot.

VINEYARD: it is born in our vineyards, along the “Fossa di Bolgheri” creek. We cultivate them with wisdom and care.

CLIMATE: Mediterranean-mild, dry and windy, with a good summer temperature range between day and night.

SOIL: alluvial, very deep, sandy and sandy-clay, with variable presence of pebbles.

HARVEST: Mid-September to early October.

PRODUCTION: Each homogeneous micro-particle of vineyard is harvested and processed separately in an artisanal manner, with the utmost care and with the aim of enhancing the territorial characteristics of the selected grapes.

AGEING: for about 9 months in non-new wood on the fine lees. It is then clarified with a series of racking. The blending between the particles is followed by 1 month in steel tank. It is then aged in bottle for about 3-4 months, under the best storage conditions.

FIRST VINTAGE: 2003

We suggest to serve **ANTILLO** at 18°C (64°F). Very versatile in food pairing, it goes well with both meat and intense vegetarian dishes.

It is a medium-ageing red wine. It can last about 6-8 years. Best storage is in a dark and fresh place, in a lying down bottle.



VINTAGE 2024: it was distinguished by a cooler and wetter spring than usual, after a fairly water-scarce winter. Thanks to the spring rains, the vines never had any water problems throughout the summer; in fact, they were more lush than usual. The summer season was average, dry and with some extreme heat spikes at the end of July. In August the usual temperature range returned, with hot days and cool nights. The harvest season was marked by very good weather.

Alcohol: 13,5% vol.

Medium value
for a fine Tuscan red wine

Residual sugars: 0,33 g/l

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

Dry extract: 29 g/l

High value:
it is a red wine with good body

Total acidity: 5,8 g/l

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

Total sulfur dioxide: 0,083 g/l

Low value: no problems
but optimal storability

E in 100 ml: 331 kJ / 79 kcal

FEATURES: It is a very pleasant, not heavy, very fresh red wine, with fruity and spicy aromas. Then it will evolve further, because an artisanal wine is alive and changing.