

Guado al Melo

CRISEO

BOLGHERI DOC BIANCO - TOSCANA

2023



SUSTAINABLE QUALITY
National Quality System
of Integrated Production

CRISEO is an important white wine. We suggest to serve it at about 10°-12°C (50-53°F), and to wait for 10 min. after uncorking. It should be tasted slowly, feeling how it changes in the glass as it oxygenates. Best pairing is with intense flavor food fish-based, white meat, vegetables, mushrooms, ripening cheeses. It may have a medium-long life, around 10 years. Best storage is in a dark and fresh place, in a lying down bottle.

To produce a great artisanal white of the territory, complex, capable of aging splendidly, we have resumed the pre-phylloxera way of making wine, the **field blend** from a single vineyard. Its unique identity comes from the synergy of the varieties selected because they are great in a team, in the vineyard, in the fermentation and in the aging on the lees.

Annalisa and Michele

NAME: Criseo means “made of gold”.
LABEL: Summer night in Tuscany, liquid gold in the cups, dancing satyrs. According to a Etruscan-Roman myth, the god Bacchus gave humanity three gift to console us from life’s problem: **dance, music and wine.**

sandy-clayey, rich in pebbles.

HARVEST: September 9th

PRODUCTION: the vineyard is harvested all at once in the cooler hours of the morning. The time is carefully chosen for the synergy of the varieties that are co-fermented. The selected and de-stemmed grapes are gently pressed and the must is cleaned by spontaneous precipitation, leaving it overnight at the cool temperature of the cellar.

AGING: After fermentation, it is aged on the lees for about 10 months in stainless steel tanks, with frequent mixing. After that, it remains about 10 months in the bottle.

FIRST PRODUCTION: 2002 (at the time, Guado al Melo Bianco).

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

VARIETIES: field-blend from the single “Campo Bianco” vineyard, with **Vermentino** (circa 70%), Fiano, Verdicchio, Petit Manseng and Manzoni bianco.

“CAMPO BIANCO” (WHITE FIELD)

VINEYARD: just under a hectare among the hills of Bolgheri, in a small valley with an east-west direction, crossed by the “Fossa di Bolgheri” stream. We cultivate it with wisdom and care, with 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: of alluvial origin, very deep, fine



VINTAGE 2023: 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: 14 %vol.

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

Residual sugars: 0,54 g/l

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

Dry extract: 23,8 g/l

Very good value:
it is a full-bodied white wine

Total acidity: 5,98 g/l

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

Total sulfur dioxide: 0,058 g/l

Low value: no problems
but optimal storability

E in 100 ml: 322 kJ / 77 kcal

FEATURES: It is an intense but balanced wine, savory and fresh. You can feel the citrus notes of grapefruit, saffron, broom, exotic fruit, pastry, bread crust, a mineral note of hydrocarbons. Artisanal wine is alive and evolves over time.