CUZZIOLGRANDIVINI

Guado al Melo

Italy - Tuscany - Castagneto Carducci (LI)

JASSARTE TOSCANA IGT

30 grape varieties in complantation

Production area: Bolgheri (LI)
Terrain: terreno di origine alluvionale, sciolto, profondo e ricco di scheletro
Harvest: manual
Vinification: Is vinified without corrections or additions that alter the territorial characteristics of the grapes. The clusters are de-stemmed and pressed very softly
Refinement: after fermentation and maceration, it is aged for about 24 months in non-new wood, on fine lees, and about 12 months in bottle. Unfiltered
Color: rosso rubino
Fragrance: Very elegant, with notes reminiscent of red fruits, incense, spices and mint
Flavor: very fresh, balanced, more elegant than powerful and long lasting
Alcoholic Grade: 14% vol

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Ownership/Founders Scienza Family
Start of Activity 1999
Vitiviniculture Sustainable
Hectares 20
Bottles produced 150.000

Michele Scienza is inside the world of wine since his childhood: the great-grandparents and the grandparents were vinegrowers in Trentino, his father Attilio a viticulture professor. After a winemaking education, in 1998 he had the opportunity to start a new life-project in Bolgheri, together with his wife Annalisa: the idea was to create a completely sustainable artisan winery. The link with Bolgheri was born thanks to Attilio, who deeply studied the territory and its evolution in the wine scene in the last 30 years. Knowing every inch of Bolgheri, he found this small estate, hidden among woods and hills, located in the greatest area of the appelation and devoted to viticulture since the mid-nineteenth century. Michele’s work is dedicated to the production of territory wines, exploring ancient conceptions of wine-making. He personally takes care of vineyard and cellar with sensibility and skills, focusing the vinification on removing rather than adding. Today he is one of the most original interpreters of this area, with elegant and fine wines, an extraordinary personality which perfectly represent Bolgheri's terroir.