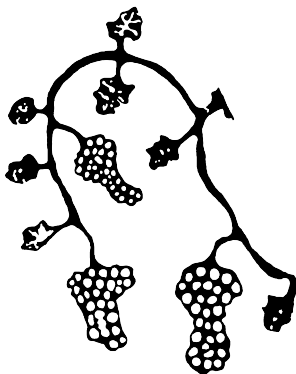


Guado al Melo

Italy - Tuscany - Castagneto Carducci (LI)



Guado al Melo

Ownership/Founders Scienza Family

Start of Activity 1999

Vitiviniculture Sustainable

Hectares 20

Bottles produced 150.000

L'AIRONE TOSCANA IGT

100% Vermentino

Production area: Castagneto Carducci (LI)

Terrain: alluvionale, molto profondo, sabbioso ed argillo-sabbioso, con presenza variabile di ciottoli

Harvest: manual

Vinification: selected grapes are destemmed and gently pressed, within minutes of harvest. The must is then cleaned by natural precipitation, leaving it to cool overnight

Refinement: at the end of fermentation, the wine remains for about 3 months on the fine lees (on the lees), with frequent stirring. After this period is over, it is clarified from the lees with natural cold precipitation and a light filtration. It then stays in the bottle for at least 3 months, under the best storage conditions

Color: bright straw yellow

Fragrance: scents of white fruit and citrus (grapefruit) stand out, with slight tropical hints

Flavor: pleasant, savory and fresh

Alcoholic Grade: 12.5% vol



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 appellation 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.