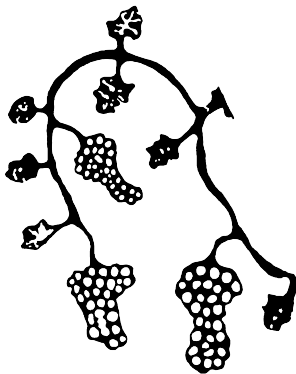


Guado al Melo

Italy - Tuscany - Castagneto Carducci (LI)



Guado al Melo

Ownership/Founders Scienza Family

Start of Activity 1999

Vitiviniculture Sustainable

Hectares 20

Bottles produced 150.000

RUTE BOLGHERI

Cabernet Sauvignon, Syrah

Production area: Bolgheri (LI)

Terrain: alluvionale, molto profondo, sabbioso-argilloso, con lenti argillose, ricco di ciottoli

Harvest: manual

Vinification: selected grapes, separated by homogeneous micro-particles, were destemmed and crushed very softly, within minutes of harvest, without the addition of sulfur, to preserve yeast biodiversity. Fermentation and maceration were favored with frequent manual pumping over. Maceration lasted 13-14 days

Refinement: 12 months in oak barrels, 225 l, not new, on fine lees (on the lees). Each barrel was manually stirred once a week. Then the wine was left still and gradually subjected to several racking to clarify it (without filtration). When finished, it was reconstituted in a large tank and left to stir naturally for about 3 months. Finally, he aged it in the bottle for at least 12 months under the best storage conditions. The addition of sulfites is minimal

Color: ruby red with purple highlights

Fragrance: small fruits such as blueberry and currant, with a pleasant note of tobacco and spices

Flavor: Intense and soft, has good structure and long finish

Alcoholic Grade: 13.5% 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.