Tenuta San Guido

Born from the celebrated Tenuta San Guido estate, Guidalberto 2023 captures Bolgheri's coastal poise with polished intensity, offering dark fruit, aromatic lift and a sleek, modern Tuscan profile that is immediately seductive.

TENUTA SAN GUIDO

Alcohol :13,50 %

Composition: 55% Cabernet Sauvignon, 45% Merlot

Guidalberto 2024

Tuscany, Italy

Region and Vineyards

Guidalberto comes from **Bolgheri on the Tuscan coast**, where Tenuta San Guido benefits from a distinctive Mediterranean setting shaped by the nearby Tyrrhenian Sea. The estate describes a microclimate moderated by constant sea breezes, with hills offering protection from north-easterly winds and sunlight reflected back from the sea. This combination helps preserve freshness while allowing full ripening, one reason Bolgheri has become so successful with Bordeaux varieties. Decanter likewise characterises the wider Tuscan coast by mild winters, warm sunny summers and steady maritime airflow, conditions that suit structured yet aromatic reds.

For the 2023 vintage, the estate reports a season of replenishing autumn rain, a cold wet winter, variable spring weather and some summer heat spikes, followed by an August Atlantic influence that helped secure balanced ripening. Harvest began with Merlot on 4 September and ended with Cabernet Sauvignon on 5 October, including fruit from **Castiglioncello and Quercione** vineyards. The marked day-night temperature shifts during harvest were especially important in building aromatic precision and preserving the wine's vibrant, saline edge.

Winemaking

Guidalberto 2023 is made from **55% Cabernet Sauvignon and 45% Merlot**, a blend that reflects Tenuta San Guido's long exploration of Bordeaux varieties in Bolgheri. On the estate's official page, Guidalberto is described as the result of more than two decades of experimentation, with Merlot included to bring aromatic richness and softness even with relatively short ageing. That philosophy is clearly visible in 2023, where Cabernet provides backbone and tension, while Merlot contributes suppleness and a more generous mid-palate. The finished wine reaches 13.56% alcohol, with a pH of 3.44 and total acidity of 6.12 g/l, suggesting both ripeness and structural freshness.

Ageing takes place in **225-litre barriques**, principally French oak with a small 5% proportion of American oak. The élevage uses 40% new wood, 40% second-passage barrels and 20% third- and fourth-passage barrels, a measured oak regime that aims for polish rather than overt sweetness. The estate's own note stresses drinkability, but also points to long-term ageing potential, and the technical choices support that ambition: fine-grained tannin shaping, controlled oak framing and enough acidity to carry the wine well beyond its first flush of fruit.

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Tasting Notes

- **Color:** Deep purple-red, dark at the core and vivid at the rim, suggesting both concentration and youthful energy.
- **Aroma:** Lavender, blackcurrant, thyme and citrus hints from the estate note, joined by broader impressions of Mediterranean herbs, cassis, black cherry, damp earth, wild mint and a lightly balsamic nuance from professional reviewers.
- **Palate:** Fresh and poised, with tangy blackberry and black plum fruit, lively acidity, a discreet saline thread and well-integrated, silky tannins. The finish is clean, savoury and refined, with enough density and subtle sweetness of fruit to suggest very good ageing capacity.

Did you know?

Guidalberto was first released with the 2000 vintage, and its name honours Guidalberto della Gherardesca, an ancestor credited with helping shape the agricultural landscape around Bolgheri in the early nineteenth century, including the famous Viale dei Cipressi. The label depicts the Oratory of San Guido, tying the wine directly to the estate's history and sense of place.

Wine Pairing Ideas

- **Tagliatelle al ragù:** The wine's ripe black fruit and polished tannins sit beautifully with slow-cooked meat sauce, while its acidity keeps the pairing lively rather than heavy.
- **Grilled ribeye steak:** Cabernet-led structure, herbal complexity and savoury depth make this a natural partner for charred beef and its rich marbling.
- **Rosemary roast lamb:** The wine's thyme, lavender and wild-mint notes echo the herbs, while the Merlot component softens the texture against the lamb's succulence.
- **Porcini mushroom risotto:** Earthy, woodland tones in the wine and its saline freshness create a refined, autumnal match with porcini's savoury depth.

96 Decanter

Decanter (DCT) : 96 Points (2023)

Super-fresh with balsamic herb, blueberry and floral aromatics, Guidalberto 2023 has blossomed into a grand vin all of its own. Invigorating cool forest berry flavours mingle with touches of spice and fine, silky tannins. So poised. Wow!

96 James Suckling

James Suckling (JS) : 96 Points (2023)

This vintage shows a remarkable aromatic profile of Mediterranean herbs, cassis, black cherries, leather and earth with a kind of gamey depth. Full-bodied, it shows velvety, slightly sandy tannins with a firm structure, refreshing integrated acidity and a savory cedar finish.

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Guidalberto 2024

Wine Enthusiast (WE) : 94 Points (2023)

On the nose, the density of blackberries and damp earth is balanced by the clean snap of pencil eraser and wild mint. The palate brings tangy, tart blackberries, black plums and citrus, alongside more wild mint and fennel, while smooth tannins sit back and watch a hot, acidic river carry the finish.