Antinori

Antinori Guado al Tasso Vermentino is a vibrant white wine from the prestigious Bolgheri DOC , offering an exceptional expression of the Mediterranean terroir. With its aromatic complexity and fresh citrus character, it's a perfect match for lovers of refined and elegant white wines.

Marchesi ANTINORI
26 GENERAZIONI

Alcohol :12,50 %

Composition: 100% Vermentino

Guado al Tasso Vermentino 2024

Tuscany, Italy

Region and Vineyards

The **Guado al Tasso estate** is situated in the heart of the **Bolgheri DOC appellation**, along the Tuscan coast in the Upper Maremma. Renowned for its unique geography, the region features a natural amphitheater formed by surrounding hills, which creates an ideal microclimate for viticulture. The **proximity to the sea** provides consistent breezes, moderating the summer heat and mitigating winter frosts, while ensuring high sunlight exposure for optimal ripening.

The estate spans **1,000 hectares (2,500 acres)**, with **320 hectares (790 acres)** dedicated to vines. This particular Vermentino benefits from the Bolgheri region's limestone and sandy soils, which enhance the wine's aromatic intensity and mineral backbone. The 2023 growing season featured a mild winter, a warm and dry summer, and beneficial rains in late August, creating perfect conditions for the grapes to reach peak maturity. The Vermentino harvest took place between **September 1st and September 20th**, yielding fruit of exceptional quality.

Winemaking

Each vineyard parcel was harvested separately to preserve the unique characteristics of the site. After destemming and gentle pressing, the must was fermented in **stainless steel tanks** at a controlled temperature of **16 °C (61 °F)** to retain the freshness and purity of the aromas.

After fermentation, the individual lots were meticulously evaluated and blended to create the final wine, capturing the essence of Bolgheri's terroir. The wine was bottled in **January 2024**, ensuring it retains its vibrancy and aromatic intensity.

Tasting Notes

- **Color**: Straw yellow with light green reflections.
- **Aroma**: Intense floral and fruity bouquet, with notes of **citrus fruits**, **hawthorn blossoms**, and **peach pulp**.
- **Palate**: Fresh and savory, with persistent flavors and a finish marked by refreshing hints of citrus.

Marchesi ANTINORI
26 GENERAZIONI

Guado al Tasso Vermentino 2024

Did You Know?

The **Guado al Tasso estate** began producing Vermentino in **1996**, making it one of the pioneers of this variety in Bolgheri. The region, despite its relatively young DOC status (established in 1994), has gained global acclaim as a benchmark for quality winemaking.

Wine Pairing Ideas

- **Grilled sea bass with lemon and rosemary**: The wine's citrus notes enhance the delicate flavors of the fish.
- **Spaghetti alle vongole (spaghetti with clams)**: Its savory and mineral qualities complement the briny character of the dish.
- **Goat cheese salad with fresh herbs**: The wine's acidity balances the richness of the cheese.
- **Risotto with asparagus and Parmesan**: Its freshness and persistence pair beautifully with the creamy texture of the risotto.

Wine Spectator (WS) : 90 Points (2023)

An intensely flavored white, delivering notes of white flowers, passion fruit, peach, apple and spices, with a hint of wild Mediterranean herbs. Harmonious and succulent, this persists on the aftertaste. Drink now through 2028. 7,500 cases imported.

Decanter (DCT) : 91 Points (2016)

A versatile wine that is fragrant and expressive. Ripe peachy fruit and a clean aftertaste. There is a zesty edge, a touch of oiliness and crunchy acidity to finish. Drinking Window 2018 - 2021

Wines & Spirits (W&S) : 90 Points (2016)

Cool nights near harvest enhanced this wine’s aromatic freshness, with scents of white blossoms and citrus peel leading into flavors of white grapefruit, lemongrass, and lavender honey. It feels pretty and poised, offering ripe fruit flavors without sweetness, with a clean sweep of acidity that carries a note of pink sea salt on the finish.