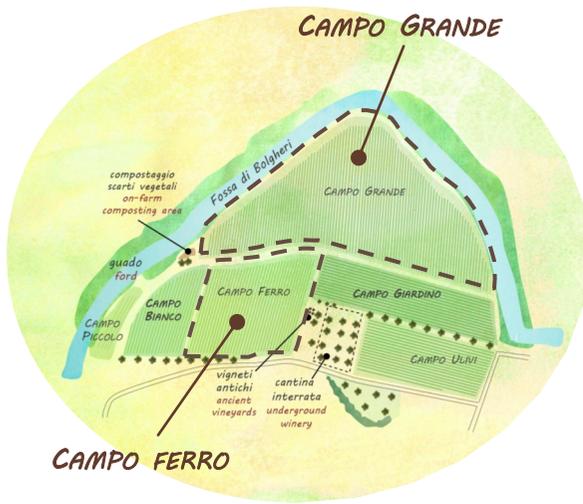


Guado al Melo



VARIETIES: mostly Cabernet sauvignon, Cabernet franc, Merlot.

VINEYARD: from selected micro-parcels of the **vineyards Campo Grande and Campo Ferro**, on the hills of Bolgheri. Alluvial soil, with good pebble-gravel texture and moderate clay content. Mediterranean climate refreshed by sea winds, in summer significant temperature range between day and night. Produced with sustainable practices.

PRODUCTION: Produced only in the best vintages, the selected grapes are vinified without correctives or additives which would alter the original characteristics. Refined on the lees for 24 months in oak barrels and almost 12 months in bottle. Not filtrated

“The elm loves the vine
the vine doesn’t desert the elm;
why so many times am I separated
from my beloved?”
OVIDIO, AMORES, ELEGIA XVI.



ATIS

BOLGHERI DOC SUPERIORE

ULMUS AMAT VITEM,
VITIS NON DESERIT ULMUS;
SEPAROR A DOMINA
CUR. EGO SAEPE MEA?
OVIDIO, AMORES, ELEGIA XVI

ATIS is our Superior Bolgheri and with it we express the greatness of our territory without modifying its essence, in a subtle equilibrium between our work and the naturalness of the earth and the vines. It is a wine in which Mediterranean power is mitigated by the innate elegance of the territory and its main variety, Cabernet sauvignon, with a little part of Merlot and Cabernet franc.

We dedicated our wine to the Etruscans who lived in this land, the first wine-growers in Italy.

Atis was the name of a mythic king, grandchild of Zeus, which is at the origin of Etruscan people, according to a legend. The drawing represents a grape vine “married” to a tree, like it was grown by Etruscans. In the ancient poetry it was the indissoluble love metaphor.



Guado al Melo

CONSERVATION: in a fresh and dark place and in horizontal position, this wine can be stored for very long time (8-10 years and more).

HOW TO SERVE: opening the bottle at least 10-15 minutes before. Serve at 18°-20°C (64,4°-68°F)

SENSORY PROFILE: its main feature is an elegant and complex fragrance. Once in the glass, the various elements will evolve little by little to its rich bouquet. These perfumes will recall spices, red fruits, pipe to-bacco, liquorice, and balsamic hints of peppermint (the latter is a typical mark of our terroir). To the palate it is intense and smooth with a good balance and a long persistence.

SOME EXEMPLES TO PAIRE WITH FOOD: savoury meat dishes, game, rich pasta or rice dishes, ripe cheeses.

Local dish: wild boar at Castagneto style.

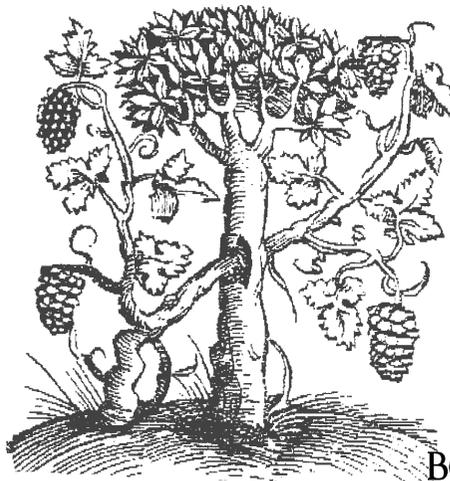
Italian recipes: Florentine steak, Venison fillet in red wine, jugged hare, braised beef in wine, *Pecorino Toscano* (Tuscan ripe cheese from sheep's milk).

International recipes: roast lamb, pigeon breast with *fois gras*, pan-fried venison with wine and plum souce.

BOTTLES:

750 ML - 1,5 L (MAGNUM)

3L - 6L - 9L - 12L



ATIS
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