

Guado al Melo

L'AIRONE

TOSCANA IGT VERMENTINO

2021

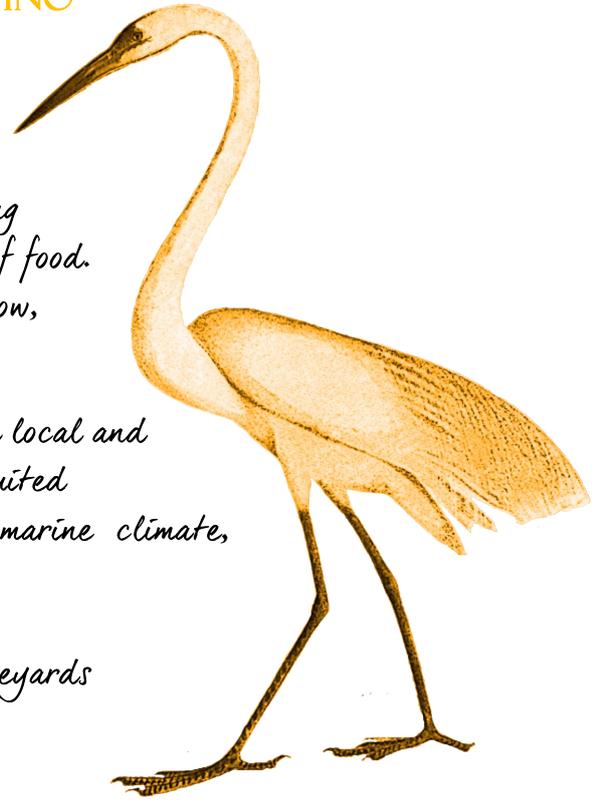


During the cooler seasons, we often see small cattle egrets (L'Airone means "The Egret" in Italian), that are moving gracefully in our vineyards in search of food. That in the label is a nice bright yellow, as the color of the wine.

L'Airone is made with Vermentino, a local and historical variety. It is very well suited to our lower vineyards, with a marine climate, windy and not too hot.

Vermentino is documented in our vineyards at least since the first mid of the Nineteenth century.

Annalisa and Michele



VARIETY: Vermentino

VINEYARD: It is born from our vineyards along the *Fossa di Bolgheri* stream. We manage them with care and expertise, according to the best practices of the **sustainable winегrowing**.

CLIMATE: Mediterranean, tempered by the breezes from the sea, with a good broad day-night temperature differentials on summer.

SOIL: alluvial, very deep, sandy and sandy-clay, rich (more or less) of pebbles.

PRODUCTION: We selected grapes from homogeneous vineyard parcels. Each of them is harvested and fermented separately. Our work is handcrafting, done with the utmost attention to detail and the aim of enhancing the territorial characteristics of the grapes. The selected grapes were gently de-stemming and pressed after a few minutes from the harvest. The must was cleaned by natural precipitation, leaving it at low temperature for one night. At the end of the fermentation, the wine remained for about 4 months on the lees, stirring it frequently. After this period, we clarified it from the lees by a natural precipitation at low temperature and a light filtration. It remained in the bottle for at least 3 months, in the best storage conditions.

VINTAGE 2021: it was an excellent vintage, even if very dry in summer. However, the intense rains of the winter period perfectly supported the vines throughout the production phase. For the rest, the summer was characterized by excellent ventilation, with average temperatures, except for short hot periods. Our vineyards have shown no signs of water stress thanks to our very deep alluvial soils, in which the vines have been able to develop a well-spread root system over time. We harvested Vermentino on September 17th. The result is a wine with a bright color, pleasant and harmonious, savory, with the typical grapefruit notes of the variety, slight hints of exotic fruit and aromatic herbs.

L'AIRONE is a young white wine. It is very pleasant, fresh and fragrant. Best storage is in a dark and cool place, in a lying down bottle.

We suggest to serve it at 10°-12°C (50°-54°F).

It is perfect by itself, as aperitif, and pairing with vegetarian dishes, with fish and seafood, eggs, and young cheeses.

Soc. Agr. Podere GUADO AL MELO s.s. di Scienza Michele e Scienza Attilio

località Murrotto 130/A, 57022 Castagneto Carducci (LI) Italy - tel./fax +39 0565 763238 - info@guadoalmelo.it - www.guadoalmelo.it