

Guado al Melo

SMALL LOT
WINE

CRISEO

BOLGHERI DOC BIANCO (WHITE)
2022



SUSTAINABLE QUALITY
National Quality System
of Integrated Production



**Criseo means
"made of gold"*

Criseo is a fine artisanal and terroir white wine. It is a **single-vineyard field blend**, the pre-phyloxera production system. Its unique identity derives from the synergy of the different varieties, grown together and co-fermented. That gives rise to very deep complexities, enhanced by ageing (not in wood), which leads to an evolution over time of great interest.

*Summer night in Tuscany,
liquid gold* in the cups,
dancing satyrs.*

Dance, music and wine:

*for the ancients, they are the gifts
of the god Bacchus to the mankind
to console us of the
worries of life.*

Annalisa and Michele

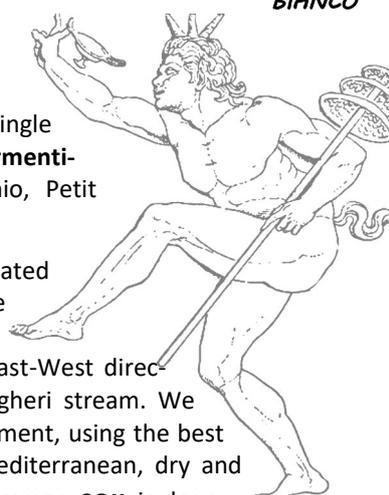
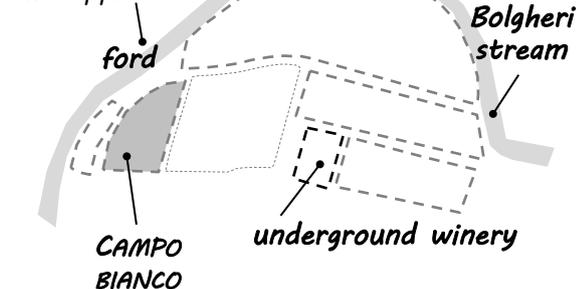
VARIETIES: field-blend from single vineyard Campo Bianco, with **Vermentino** (circa 70%), Fiano, Verdicchio, Petit Manseng and Manzoni bianco.

VINEYARD: Our vineyards are located among the hills of Bolgheri, on the first slopes of the Segalari Hill.

They are in a little valley with an East-West direction, traversed by the Fossa di Bolgheri stream. We grow them with experience, care and attention to the environment, using the best practices of the **sustainable viticulture**. **CLIMATE:** is mild-Mediterranean, dry and windy, with a broad day-night temperature differentials on summer. **SOIL** is deep, fine sandy-clayey, medium/rich in pebbles.

PRODUCTION: the Campo Bianco vineyard is harvested all at once, at a time carefully chosen for the synergy of the different varieties, in the cooler hours of the morning. The grapes are co-fermented, as per tradition. The selected and de-stemmed grapes are gently pressed and the must is cleaned by spontaneous precipitation, leaving it overnight with the cool temperature of the cellar. After fermentation, it is aged on the lees for about 1 year, in stainless steel tanks, with frequent mixing. After that, it remains about one year in the bottle.

**Guado al Melo
means "Ford at
the Apple Tree"*



VINTAGE 2022: It was a warm year. After a rainy autumn, a dry and not very cold winter followed. Spring, however, was cooler than usual, followed by a hot, dry summer. Our vines showed no signs of water distress thanks to the very deep alluvial soils, where the vines were able to develop a well-expanded root system over time. A few rains in mid-August cooled the vines. Ripening then continued with milder temperatures, especially with much lower night temperatures. We harvested the Campo Bianco on 14th September.

CHARACTERISTICS: Criseo 2022 is intense but very pleasant and balanced, savoury. It presents notes of grapefruit, saffron, broom, hawthorn and exotic fruit. Aging on the lees gives rise to complex hints of beeswax, pastry, bread crust, yeast. There is also a slight mineral note of hydrocarbons, which will grow with further evolution without ever becoming predominant. An artisanal wine is alive and evolves over time.

Criseo is a complex and elegant white wine, who can have a medium-long life. Best storage is in a dark and fresh place, in a lying down bottle.

We suggest to serve it at about 10°-12°C (50-53° F), and to wait for some time after uncorking. It should be tasted calmly, feeling how it changes in the glass as it oxygenates. Best pairing is with intense flavor food fish-based, white meat, vegetables, mushrooms, medium ripening cheeses.

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