

Guado al Melo

BACCO IN TOSCANA

BOMBABABÀ

TOSCANA IGT ROSSO
2023

BACCO IN TOSCANA is the youngest expression of red wine from our vineyards. Its sip has the lightheartedness and scents of a walk in the Mediterranean maquis, a stone's throw from the sea.

Annalisa and Michele

THE NAME: In the 17th century, Francesco Redi wrote the joking poem **BACCHUS IN TUSCANY**, a true hymn to Tuscan wine. The poem relates that the God arrives in Tuscany and elects this land as his new home, because the best wines in the world are produced here.

THE LABEL: Bacchus is with his wife Ariadne and his playful retinue of satyrs and nymphs. They are singing and dancing the **BOMBABABÀ**, a Tuscan dance in vogue at the time. Its "explosive" name recalls the same joie de vivre that wine gives us.

DENOMINATION: Toscana IGT Rosso.

VARIETIES: Sangiovese, Syrah.

VINEYARD: it is born in the vineyards. We cultivate them with wisdom and care..

CLIMATE: Mediterranean-mild, dry and windy, with a good summer temperature range

between day and night.

SOIL: alluvial, very deep, sandy and sandy-clay, with variable presence of pebbles

HARVEST: mid --September.

PRODUCTION: Each homogeneous micro-particle of vineyard is harvested and processed separately in an artisanal manner, with the utmost care and with the aim of enhancing the territorial characteristics of the selected grapes.

AGEING: for about 3months in non-new wood on the fine lees. It is then clarified with a series of racking. The blending between the particles is followed by 1 month in steel tank. It is then aged in bottle for about 4 months, under the best storage conditions.

FIRST VINTAGE: 2006

BACCO IN TOSCANA is a young red, good now and for around 3-4 years. Best storage is in a dark and fresh place, in a lying down bottle.

We suggest to serve it at 18°C (64°F). Very versatile in food pairing, it goes well with medium-intensity dishes, both with meat or vegetarian ones.



VINTAGE 2023: it was distinguished by a cooler and wetter spring than usual, after a fairly water-scarce winter. Thanks to the spring rains, the vines never had any water problems throughout the summer; in fact, they were more lush than usual. The summer season was average, dry and with some extreme heat spikes at the end of July. In August the usual temperature range returned, with hot days and cool nights. The harvest season was marked by very good weather.

Alcohol: 13,00% vol.

Medium value
for a fine Tuscan red wine

Residual sugars: 0,32 g/l

Negligible residues from fermentation:
it is a **dry wine**

Dry extract: 30 g/l

High value:
it is a red wine with good body

Total acidity: 5,6 g/l

Medium-high value for a red:
It provides balance and freshness,
it allows a good aging

Total sulfur dioxide: 0,092 g/l

Low value: no problems
but optimal storability

E in 100 ml: 322 kJ / 77 kcal

FEATURES: It is a very pleasant, balanced and very fresh red wine with fruity and spicy aromas. Then it will evolve further, because an artisanal wine is alive and changing.