

Guado al Melo

RUTE

BOLGHERI DOC ROSSO - TOSCANA

2022

RUTE is our most aged Rosso, with which we wanted to tell the most contemporary soul of our Appellation. From hard and wild Maremma, Bolgheri has now become synonymous with gracefully refinement. We, as winemakers, prefer to let the terroir speak, without taming it too much, without weighing down its natural elegance, but also without losing that wild and vital touch.

Annalisa and Michele

THE NAME: RUTE comes from the Etruscan word meaning "red." The Etruscans were the first civilization in our area, the first winegrowers in Italy.

THE LABEL: there is a cluster, a detail of our logo, one of the oldest representations found in Italy of a vine shoot.



stream. We cultivate them with wisdom and care, according to the sustainable systems of **integrated viticulture**.

CLIMATE: Mediterranean mild, dry and windy. Our valley has the cooler climate in the area and the largest summer temperature ranges between day and night.

SOIL: alluvial, very deep, sandy-clayey with some clayey putcrops, medium-rich in pebbles.

HARVEST: from middle to the end of September

PRODUCTION: Each homogeneous micro-particle of vineyard is harvested and pro-

cessed separately, in a artisanal way, with the utmost care and with the aim of enhancing the territorial characteristics of the grapes selected.

AGEING: The wine is aged for about 12 months in non-new wood, on the lees, with stirring weekly. It is then clarified with a series of racking (unfiltered). The final blending between particles is followed by 3-4 months in steel. It is then aged in bottle for at least 12 months, in the best storage conditions.

FIRST VINTAGE: 2002 (at the time, Guado al Melo Rosso)

DENOMINATION: Bolgheri DOC, coastal area of Tuscany, municipality of Castagneto Carducci (Livorno).

VARIETIES: Cabernet sauvignon, Syrah.

VINEYARD: it comes from our vineyards, located among the hills of Bolgheri, in a small valley with an east-west direction, crossed by the "Fossa di Bolgheri"



We suggest to serve it at around 18°C (64°F), waiting for 5-10 minutes after uncorking. It is excellent on pairing with intense flavor food.

RUTE is a aged red wine, that can have a long life if stored well, at least 10 years. Ideally, keep the bottle lying down in a dark, cool place.



VINTAGE 2022: After a rainy autumn, a dry and not very cold winter followed. Spring, however, was cooler than usual, followed by a hot, dry summer. A few rains in mid-August cooled the vines. Ripening then continued with milder temperatures, especially with much lower night temperatures. After mid-September, daytime temperatures also cooled and the harvest continued in a sunny and windy period.

Alcohol: 14,50% vol.
Medium value
for a fine Tuscan red wine

Residual sugars: 0,40 g/l
Negligible residues from fermentation:
it is a **dry wine**

Dry extract: 32,6 g/l
High value:
it is a red wine with good body

Total acidity: 5,45 g/l
Medium-high value for a red:
It provides balance and freshness,
it allows a good aging

Total sulfur dioxide: 0,072 g/l
Low value: no problems
but optimal storability

E in 100 ml: 335 kJ / 80 kcal

FEATURES: Aromas of red fruit, balsamic hints, violets, pepper and myrtle. In the mouth it is intense but fresh, with good body and silky tannins. Then it will evolve further, because an artisanal wine is alive and changing.