

GUADO AL MELO

Property Name:	Guado al Melo	Region:	Tuscany	Total size:	14 ha
Established:	1999	Province:	Livorno	Total vineyards:	12 ha
Township:	Castagneto Carducci	Wine area:	Bolgheri -	Years planted:	1999
Owner's name:	Michele Scienza	Oenologist:	Michele Scienza	Soil:	Alluvial, with pebble gravel & clay
Total Production:	90,000 bottles	Agronomist:	Attilio Scienza	Yield per vine:	1 kg per vine
Territory:	Hilly slopes on the Bolgheri coast	Cellar Capacity:	up to 500.000 btl	Density:	8000 vines per ha (1.80m x 0.70)
Elevation:	50 m asl	Wood:	800 barriques	Training:	spurred cordon
First Traded:	2003	Harvesting:	by hand		

NOTES:

The terroir: the uniqueness of ideal conditions

The University of Milano carried out soil and climate zoning studies in the area on behalf of the *commune* of Castagneto and the Consorzio di Tutela dei Vini Bolgheri. That research demonstrated that the podere possessed soils particularly suited to quality viticulture.

Podere Guado al Melo's soils are represented by **two soil types** formed from alluvium of the Fossa di Bolgheri. The most common, referred to in the study as "gravel-variant Le Porcareccie series" (*Le Porcareccie variante scheletrica*), is well-drained, deep soil formed from ancient, stratified alluvium, with wind-deposited sandy deposits on the surface and **abundant gravel-pebble texture**. The second, called "sandy-variant Castagneto series" (*Castagneto variante argillosa*), consists of **sandy-clay soils** with some gravel-pebble mixture, laid on benchland and undulating slopes.

The climate is classically Mediterranean: sunny, with mild winters and hot summers, little rain, and marked diurnal temperature ranges. Guado al Melo, situated on the lower hillslopes, is protected from excessive wind and from marine humidity by the low dunes that characterise the plain towards the sea.

The production: patience, experience, and sensitivity

The vineyards are managed according to the philosophy of sustainable agriculture, utilising integrated pest management and aiming at high-quality production. For example, only pest treatments with minimal environmental impact are used, cover cropping is practised, and clusters are thinned at veraison. The vineyards, trained to spurred cordon, are planted to high densities (over 8,000 vines per hectare) with low yields, averaging 1 kg/vine. The grape varieties are those traditionally planted in Bolgheri, such as *Sangiovese*, *Cabernet Sauvignon*, *Cabernet Franc*, *Merlot*, and *Vermentino*. Other Mediterranean varieties and cultivars from the Caucasus area enrich the Podere's repertoire.

The goal of the Scienza family is to make personal, natural wines that will uniquely reflect the local terroir, the persons, and the grape varieties that produce them. Michele personally and painstakingly oversees every step in production, utilising judicious vinification procedures that are calibrated to, and respectful of, the natural qualities of the fruit, and in accordance with the different character of each growing year.

Visitor services: work as a value to be shared.

A visit to Guado al Melo offers a variety of technical and cultural possibilities.

One possibility is a stroll on the vineyards, encircled by their striking amphitheatre of verdant hills and dominated by the ancient Castiglioncello di Bolgheri fortress. A demonstration vineyard shows vine-training systems adopted through history, while botanical paths will reveal the vegetative richness of the Mediterranean *macchia*.

The winemaking cellar blends harmoniously into the landscape, since it is underground, with olive trees and other Mediterranean plants on the mound above it. The structure itself is simple but expressive, uniting aesthetics and functionality. Completely underground, it nevertheless reveals unexpected rays of light along the visitor's path. Although a production area, it functions as well as a place of learning, through its library and its small museum, its conferences and tasting, but above all through the passion of those who are its soul.

WINES	CLASSIFICATION - FERMENTATION & AGING	GRAPES	AVG. PROD.
- Antillo Min.12.5% alc/vol Vineyard planted in 1990 – 50m asl	Bolgheri DOC - Rosso Fermentation in stainless steel vats at controlled temperature. Aging: 8 months sur-lie in 60 gal French oak barrels. In bottles for min. 3 months before release	70% Sangiovese & other red Tuscan varieties. 8,000 vines per ha	50,000 btl yield: max 9 ton/ha
- Guado al Melo Bianco Min.12.5% alc/vol.	Toscana IGT The clusters are very lightly pressed, and then must is then cold settled naturally. 85% stainless steel fermentation and 15% in 60 gal barriques. (10% new). Aging: 6 months sur-lie.	80% Vermentino 20% Viognier	3,000 btl
- Guado al Melo Rosso Min.12.5% alc/vol.	Bolgheri DOC - Rosso Fermentation in stainless steel vats at controlled temperature. Aging: 12 months sur-lie in 60 gal French oak barrels. In bottles for min. 6 months before release.	80% Cabernet Sauvignon; 20% Merlot.	20,000 btl yield: max 9 ton/ha
- Guado al Melo Bolgheri Superiore Min.13.0% alc/vol.	Bolgheri DOC Superiore Fermentation in stainless steel vats at controlled temperature. Aging: 20 months sur-lie in 60 gal French oak barrels (10%new). In bottles for min. 9 months before release.	80% Cabernet Sauvignon, 10% Cabernet Franc 10% Merlot	10,000 yield: max 7 ton/ha
- Jassarte min.13.0% alc/vol.	Toscana IGT Fermentation in stainless steel vats at controlled temperature. Aging: 18 months sur-lie in 60 gal French oak barrels. In bottles for min. 6 months before release.	30 varieties; Mediterranean & Caucasian varieties (Syrah, Alicante & Malvasia Nera)	3,000 yield: max 9 ton/ha
<p>The passion and research so characteristic of Attilio Scienza have given birth to Jassarte, fruit of the union of Mediterranean varieties with others of the Trans-Caucasia region. The Trans-Caucasia plays a role of pivotal importance in the history of viticulture and wine: the grapevine was first domesticated there, and many of the grape varieties commonly used today originated in that area.</p> <p>Further, as part of the Fertile Crescent, it served as the cradle of winegrowing, its influence flowing westwards and grafting itself onto the various other local traditions.</p> <p>Jassarte was the name the Greeks gave to Syr Dar'ja, the river that, along with the Indus, marked the furthestmost point of Hellenic territorial expansion in Asia and the homeland of non-Mediterranean influences on Greek art.</p> <p>For us, Jassarte has come to signify a frontier, not a separating border, however, but rather an area of encounter and mutual cultural exchange between East and West, areas blending perhaps geographically but worlds apart culturally. The first to establish this distinction, obvious already in the fifth century BC, was Herodotus of Halicarnassus, who drew attention to how different Asia was compared to Classical-era Greece, the crucible of Western society; the differences he pointed out in moral and social systems, though modified over the centuries, are still valid today. Note: The Caucasus or Caucasia is the region in Eurasia bordered on the south by Turkey and Iran in Asia, on the west by the Black Sea, on the east by the Caspian Sea, and on the north by Russia. Caucasia includes the Caucasus Mountains and surrounding lowlands.</p>			