



Podere Guado al Melo



terroir,
history
and culture



NULLAM, VARE, SACRA VITE PRIUS SEVERIS ARBOREM

(Plant no tree, O Varus, before the sacred vine.)

Horace, Carmina 1, 18,1, 1 ° b.C.



PODERE GUADO AL MELO IS LOCATED AT CASTAGNETO CARDUCCI, IN THE HEART OF THE DENOMINATION BOLGHERI,

Extent of the Vineyards with Denomination Bolgheri: 900 ha.

Bolgheri is a little village, known as well from the poems of the famous writer Giosu  Carducci (Nobel prize in 1907), who had been living here for several years.

Right around Bolgheri the first vineyards of the area aroused.



CASTAGNETO CARDUCCI



BOLGHERI

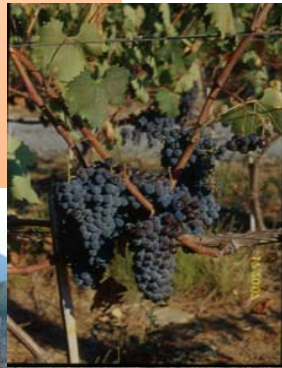


Castagneto: The Mediterranean Sea



Castagneto: The hillside



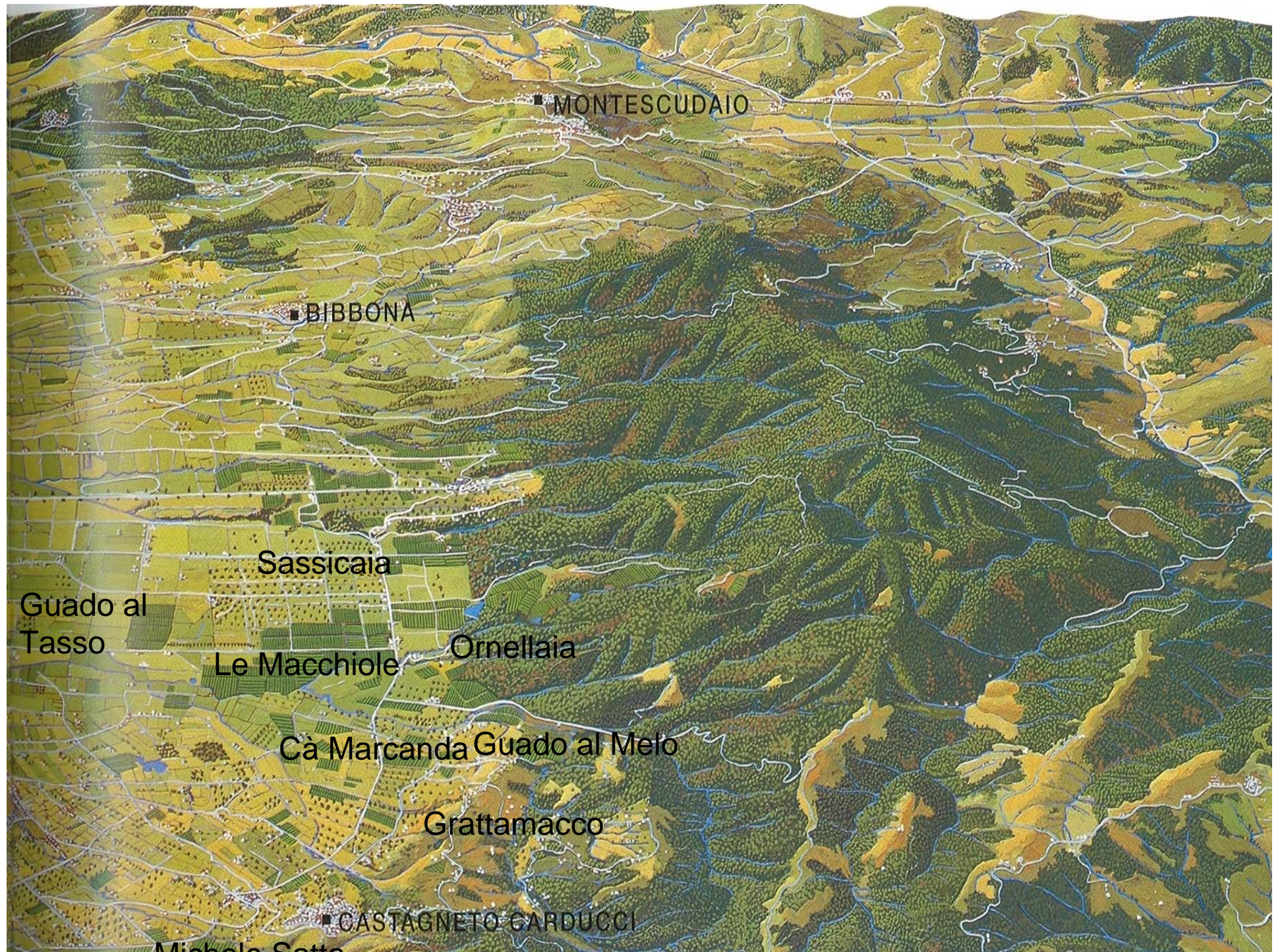


Castagneto:
The wines of
the Bolgheri
DOC
denomination



DOC BOLGHERI: history

- The wine-making history of this area has very antique roots, which dates back to the Etruscan civilization and then to the Roman one.
- In the Middle-Age the viticulture was closely linked to abbeys and monasteries.
- From the XVII. century onwards you can find different historical documents which testify to wine-making around Castagneto, especially by the Aristocratic families Della Gherardesca .
- In the first half of the 19° century the interest was concentrated on vines like *Cabernet sauvignon*, *C. franc* e *Merlot*, which gave birth to great wines with good ageing capacities.
- In 1983 the first Denomination (**Denominazione d'Origine Controllata DOC**) **Bolgheri** was created for white wines and rosé.
- In 1993-1995 the University of Milan carried out soil and climate zoning studies about the viticultural conditions and aspects of this area .
- In 1994 the denomination was also given to the red wines – it's DOC specifications are still valid until today.



■ MONTESCUDAIO

■ BIBBONA

Sassicaia

Guado al
Tasso

Le Macchiole

Ornellaia

Cà Marcanda Guado al Melo

Grattamacco

■ CASTAGNETO CARDUCCI

Michela Satta

Podere Guado al Melo

Owner : the Scienza family



-The Scienza family has been involved in the wine business for at least 4 generations.

-The owner Michele Scienza (expert and enthusiastic wine making) wine maker - here with his wife Annalisa and little Giovanni. Michele is the son of Attilio (professor of di viticulture at the University of Milan) and Caterina, who both initiated the project of Guado al Melo in 1999

-In 2001 Giovanni was born

Podere Guado al Melo Bolgheri DOC

Why Guado al Melo?

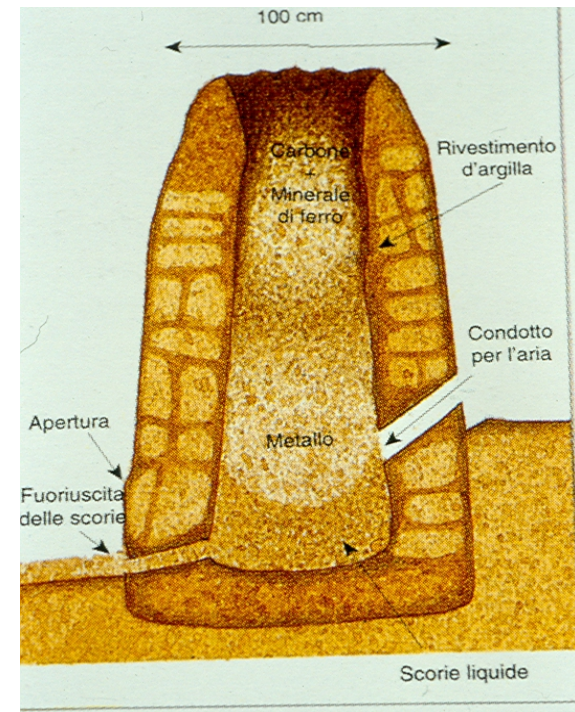
- Long history of wine growing in this area (from at least the 17th century onwards)
- Highly endowed soil which was shown in the study about the viticultural zonation.
- Wine producing area of high quality (DOC Bolgheri)



Archeological Finds at Guado al Melo – witness of an ancient civilisation



Worked flints dating to late
Neolithic



Slag heaps from iron making
furnace

Podere Guado al Melo: the vineyard

- 12 hectares
- Density of plants: 8.000/ha
- Training system: spur-pruned cordon
- Soil: turfy, alluvial with good pebble-gravel texture and moderate clay content
- Height: 50 m asl
- Climate: Mediterranean, hot, dry and windy with significant diurnal temperature ranges, mild winters.



unità Porcareccie

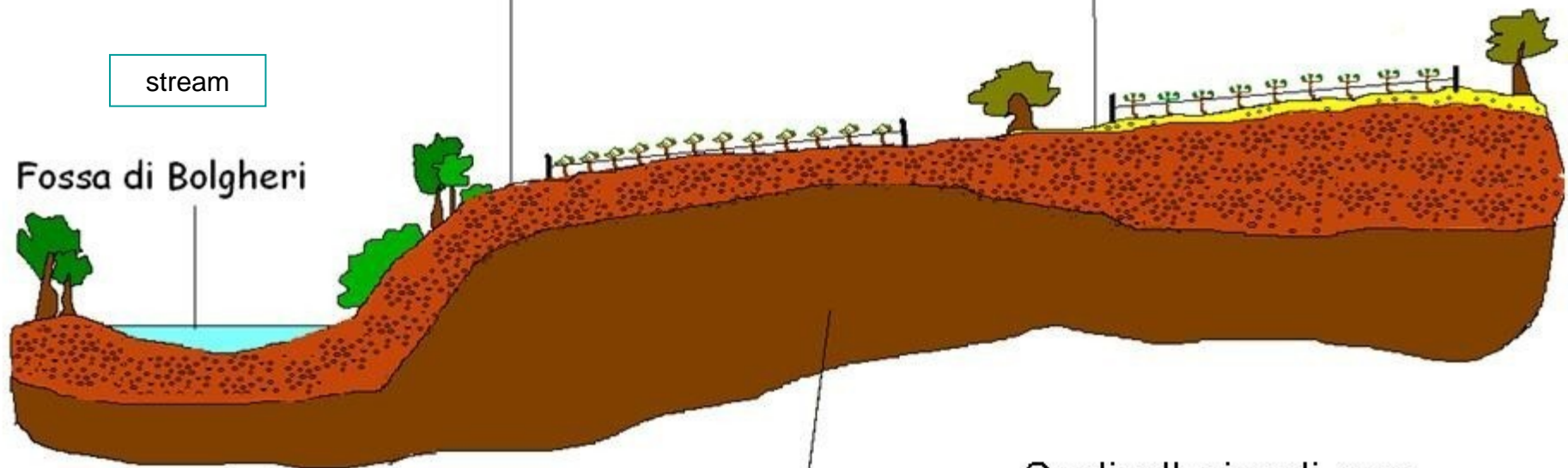


unità Castagneto



stream

Fossa di Bolgheri



argille = clay

Suoli: alluvionali, con
abbondante scheletro e
contenuto moderato di
argilla

Guado al Melo: i suoli

Podere Guado al Melo: species of vine



The principle vines: Cabernet sauvignon, Merlot, Sangiovese, Vermentino

In the vineyards of Guado al Melo there is a collection of Mediterranean and Caucasian vines



ALEXANDROULI
From CENTRAL GEORGIA
(RATCHA)



MUGIURETULI
From EAST GEORGIA
ORIENTALE
(KAKHETIA)



SAPERAVI
(DA SAPERE = COLOUR)
FROM EAST GEORGIA
(KAKHETIA)

Podere Guado al Melo: the winemaking cellar – exterior view



The cellar blends harmoniously into the landscape, since it is underground covered with olive trees and Mediterranean plants

Podere Guado al Melo:the winemaking cellar - inside



The winemaking cellar – together with the administration offices – is on one floor with a surface of 2700 sqm. It offers also to its visitor a little museum and a library with 15.000 specialised books

Podere Guado al Melo: the wines



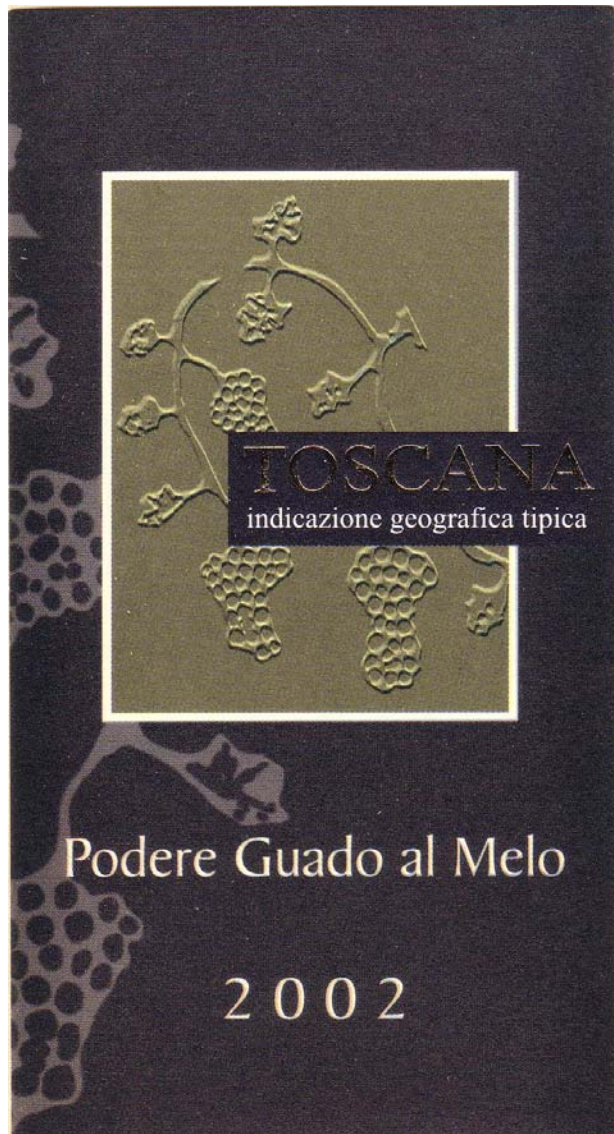
- The winemaking is made without any manipulation or correction which could alter the natural characteristics of the grapes.

Podere Guado al Melo: the wines

- We want to obtain wines which express the characteristics of the area where they were born, i.e. harmonious, well-balanced, elegant.



Guado al Melo Bianco



Enriched with just the lightest touch of oak, it exhibits superb depth and complexity, plus a remarkably long finish.

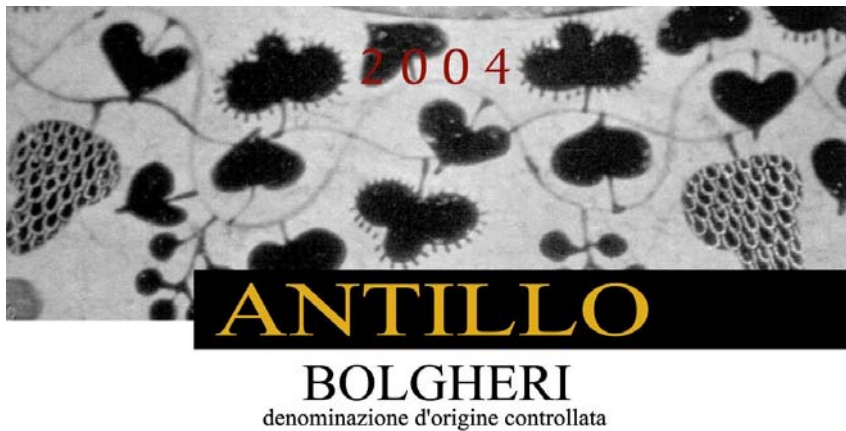
VARIETIES: Vermentino.

- **VINIFICATION:** 85% of the must is cool-fermented in steel, and 15% in small oak.
- **MATURATION:** 6 months sur-lie in steel or in oak barrels (10% new).

ANTILLO

Bolgheri DOC Rosso

With Sangiovese variety, a rich wine, harmonious but bright and lively, that is an appealing, classic interpretation of that noble variety

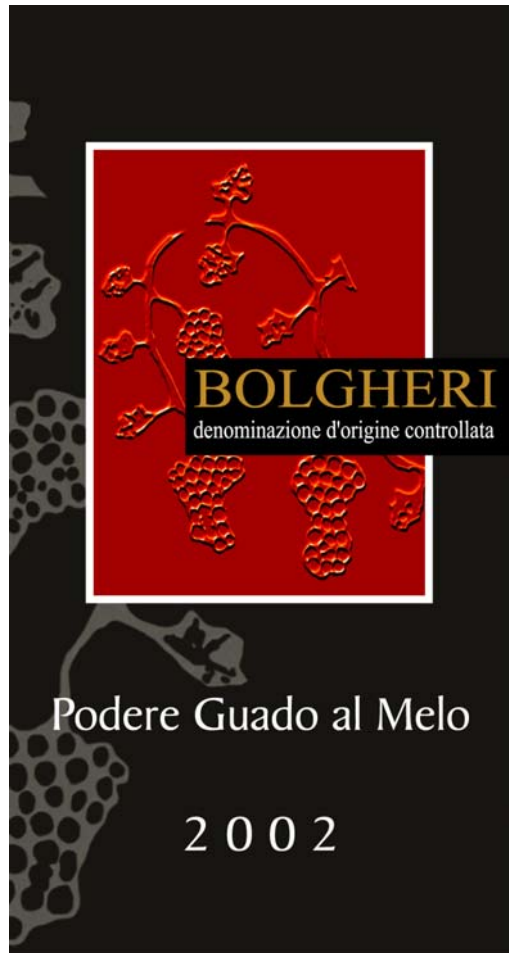


Podere Guado al Melo

- **VARIETIES:** 70% sangiovese, plus other Mediterranean varieties.
- **MATURATION:** 8 months sur-lie in small oak (10% new).
- **YIELD :** max. 90 q.li /ha.

Guado al Melo

Bolgheri DOC Rosso



This wine is an intimate expression of Bolgheri's soul, whose most distinctive features are its harmony and elegance.

VARIETIES: Cabernet sauvignon and Merlot.

MATURATION: 12 months sur-lie in small oak (10% new), 6 months in glass.

YIELD : max. 90 q.li /ha.

GUADO AL MELO

Bolgheri DOC Superiore



This ultra-elegant, rich wine is born in individual blocks in the estate vineyards that have demonstrated the potential to yield exceptional quality.

VARIETIES: Cabernet sauvignon, Cabernet franc and Merlot.

MATURATION: 20 months sur-lie in small oak (10% new); 9 months in glass.

YIELD : max. 70 q.li /ha.

Jassarte

Jassarte is the ancient Greek name of a river in Asia that represented the far border of the Hellenic world.

Mediterranean and Caucasus varieties combine here to yield a unique wine that is the symbol of the meeting of two worlds, West and East.

VARIETIES: Mediterranean and Caucasus varieties

MATURATION: 18 months sur-lie in small oak (10% new); 6 months in glass.

YIELD : max. 80 q.li /ha.



Fill up your head with wine before
it fills up with dust.



(Omar Khayyam, 1048-1131, poeta persiano)



Podere Guado al Melo