



Cont'Ugo 2021

Classification

DOC Rosso

Vintage

2021

Climate

The 2021 growing season in Bolgheri was impacted by a long period of drought that lasted from June throughout September. However, unlike the 2017 vintage, winter was particularly rainy which contributed to replenishing groundwater reserves in the deep soils that characterize this territory. The vines had the necessary soil moisture for the entire growth cycle. Spring was cool resulting in a slight delay in bud break and flowering. Temperatures during the summer months were never excessive and ensured a normal, gradual ripening phase of the fruit in each vineyard and produced berries that were whole and in perfect health. Merlot berries for Cont'Ugo began on September 8th in the earlier ripening vineyards and was completed at the end of September in those late-ripening parcels.





Vinification

After the grapes were hand harvested and carefully selected on sorting tables, the berries were transferred into temperature controlled stainless steel vats where alcoholic fermentation and maceration on the skins took place over a period of about 20 days. Fermentation temperatures were managed based on the ripeness of the grapes: lower temperatures were applied to preserve and enhance aromatic freshness while higher temperatures, up to 30 °C (86 °F), to boost extraction of phenolic compounds and enhance structure. The different batches were divided according to their individual characteristics and then transferred into barriques where malolactic fermentation was completed by the end of the year. The finest batches were blended and transferred back into second fill barriques for an additional 12-month period of aging, then bottled. Cont'Ugo was bottled during the first half of March 2023.

Historical Data

The Guado al Tasso estate is located in the small, but prestigious, Bolgheri appellation on the coast Tuscany's Upper Maremma, some 60 miles (100 kilometers) to the southwest of the city of Florence. This appellation has a relatively short history (it was created in 1994) but can boast a worldwide fame as a reference point wine on the international scene. The estate covers an area of about 320 hectares (790 acres) planted to vines, in a splendid plain surrounded by hills known as "the Bolgheri amphitheater" for its particular geographical conformation. The Guado al Tasso vineyards consist principally of Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Petit Verdot, and Vermentino grapes; this last cultivated with both with white and red varieties. They enjoy a mild climate due to the nearby presence of the Mediterranean Sea, constant breezes mitigate summer heat, and the rigors of winter clear the sky and maintain a high degree of solar light and radiation. Cont'Ugo is produced exclusively from Merlot grapes in order to interpret the territory of Bolgheri from a new perspective. The vineyards, situated at an altitude between 150 and 200 feet (45-60 meters) above sea level on clayey-loam soils prevalently of alluvial origin, gave Cont'Ugo great depth and complexity while conserving the fragrance and richness of fruit which are typical of Merlot.

Tasting Notes

Cont'Ugo 2021 is intensely ruby red in color. The nose presents compelling aromas of small ripe red fruit, Marasca cherries and raspberries, together with hints of juniper and moss. The palate is vibrant with excellent structure and a persistent fruity finish.