

## Guado al Tasso Antinori

£105.00



**Vintage:** 2013

**Bottle Size:** 75cl

**Alcohol %:** 14%

**Country:** Italy

**Description:** On the nose the wine shows elegant notes of toasted oak, coffee, and spices followed by aromas of plums and black currants. On the palate, the initial impact is soft but firm with a vein of acidity which gives greater freshness and crispness than usual. The tannins are extremely elegant and the finish is very persistent, with sustained and lingering notes of the coffee, berry fruit, and toasted oak first perceived on the nose.

**Cepages:** Merlot,Cabernet Sauvignon,Cabernet Franc

**Group:** Italy

**Sub group:** Tuscany

**Colour:** Red

**Closure:** Cork

**Producer:** Antinori

**Website:** <http://www.antinori.it>

**Organic/Bio Status:**

**Food / cocktail match:** Pair this with an archetypal Tuscan pasta: Cinghiale (wild boar) braised for as long as you can, with pappardelle.

**Food / cocktail recipe:**

**Press** 'Alluring violet, blackcurrant, blackberry, wild herb, spice and mineral aromas coat the dense underlying structure at first, but the latter emerges as this cruises to a long conclusion. Shows excellent balance and expression of fruit and place.' - Wine Spectator

**Awards**

**Other Info:** This is the prestigious flagship wine of the Tenuta Guado al Tasso, and fully expresses the Bolgheri terroir in all its structure, elegance and

complexity. It is made with Cabernet Sauvignon, Merlot, Syrah and Petit Verdot grapes and aged from about 14 months in new French oak barriques. It then matures for a further 10 months in the bottles.