



Guado al Melo

Vermentino "L' Airone" Toscana IGT



- The Scienza family, **winemakers through generations** in Trentino, arrived in Bolgheri thanks to prof. Attilio Scienza (Michele's father). He frequented the territory from the late '70s and conducted the study of viticulture zonation of the territory.
- The estate was purchased in 1998: an enchanting place, secluded through the hills and the woods, dedicated to vineyard at least for 200 years. The winery is run by Michele Scienza and Annalisa Motta, his wife.
- **Biodiversity is one key concept** in Guado al Melo: they look on the vineyard as a **complex ecosystem** that consists of the vines plus the soil and its natural surroundings and the living beings inhabiting those spaces. That make it possible to achieve **a balance that can develop resilience and adaptability and reduce external interventions**.

Varietal: 100% Vermentino

Appellation: Toscana IGT

Production Zone: Bolgheri, Tuscany; altitude 50-100 mt a.s.l.

Soil: Alluvial, deep, sandy-clay, rich of pebbles

Vinification: Hand harvested. Parcels of vineyards are harvested and fermented separately. Must cleaned by natural precipitation, leaving it at low temperature for one night

Maturation: After fermentation, 4 months on fine lees, stirred frequently. Clarification by a natural precipitation at low temperature and a light filtration. At least 3 months in bottle before release

The name comes from the fact that, in the cooler seasons, small white cattle egrets ("airone guardabuoi" in Italian) often move gracefully in the vineyards in search of food.



- *Bright yellow color, pleasant and harmonious, savory, with the typical grapefruit notes of the variety, slight hints of exotic fruit and aromatic herbs.*
- *It is perfect by itself, as aperitif, and pairing with vegetarian dishes, with fish and seafood, eggs, and young cheeses.*

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