



**Tenuta Guado Al Tasso** is located in Bolgheri - the prestigious small appellation. It was famous for its rosé wines until the 1970's; for this wine, and for white wines as well, it received appellation status in 1984, which was then extended to the red wines of the area in 1994. The zone in any case, is known and prized for its exceptional red wines, its so-called "Super Tuscans": with this important richness and with the elevated quality of its wines, Bolgheri has become one of the new capitals of world oenology.

**Prunotto** was bought by the Tuscan winery Antinori in 1989, seven hectares of vineyards were acquired in the precious Bussia cru of Barolo, and then 27 more in the area of Agliano, a zone ideal for the indigenous Barbera. Today Prunotto is still known for its careful grape selection and stays on top of modern innovations such as automatic pumping over and the use of wooden fermentation vats. In addition to its well-known Barolo, Barbaresco, and Barbera d'Asti, Prunotto now has a Moscato d'Asti in its repertoire. With approximately 800,000 bottles produced annually, Prunotto is certainly one of the top contenders in the Piedmontese market.



### 2016 Tenuta Guado Al Tasso Vermentino Bolgheri DOC

The first vintage of the Guado al Tasso estate's Vermentino was in 1996. The property is located some 50 miles to the southwest of the city of Florence near the medieval hamlet of Bolgheri. In the Tuscan Maremma. The estate stretches for approximately 2500 acres (1000 hectares) from the coast of the Tyrrhenian Sea all the way to the inland hills. In addition to the vineyards, which give the principal crop, there are, in addition, wheat, corn, and sunflower fields and olive groves as well

**Tasting note:** "Straw yellow in color with greenish highlights, the wine shows intense and fragrant aromas which recall citrus fruit, candied fruit, and passion fruit. The flavors are well supported by the acidity and by the mineral sensations, which add savor, length, and persistence."

[BUY 1](#)**\$170@**[BUY 12](#)**\$160@**[BUY NOW](#)

### 2014 Tenuta Guado Al Tasso Bolgheri Superiore DOC

Guado al Tasso was produced for the first time in 1990. It takes its name from a curious fact: at the Guado al Tasso estate it happens quite frequent that badgers, shy animals, can be seen fording the various streams which flow through the property and the inspired the name of the property and its top wine. The estate is located some 50 miles (80 kilometers) to the southwest of the city of Florence near the medieval hamlet of Bolgheri in Tuscany's upper Maremma. The property, 2500 total acres (1000 hectares) in size, extends from the coast to the hillsides where the vineyards are cultivated on rocky and lightly calcareous soils.

**Wine Advocate 93+:** "The deepening, velvety color stands out first. This is an immensely soft and smooth red blend from the Bolgheri area on the Tuscan Coast. The wine opens to dark fruit aromas. This is an immensely soft and smooth red blend from the Bolgheri area on the Tuscan Coast. with the background notes of spice, sweet tobacco and dark cacao. The tannins are refined and smooth with succulent end notes of ripe fruit and blackberry. The wine's texture is thicker and more elaborate than you might succeed. In fact, very little here indicates that 2014 is a cold and difficult vintage. Due to severe fruit selection, production of this wine is down by 30%."

[BUY 1](#)**\$810@**[BUY NOW](#)

### 2011 Tenuta Guado Al Tasso Matarocchio Toscana

The Guado a Tasso estate is located approximately 50 miles (80 kilometers) to the southwest of the city of Florence near the medieval hamlet of Bolgheri. The property, with an overall surface area of some 2500 acres (1000 hectares), extends from the Tyrrhenian sea to the inland hills and cultivates, in addition to its 750 acres (300 hectares) of vineyards, wheat, corn, sunflowers, and olives. The vineyards are located between 150 and 200 feet (45-65 meters) above sea level on rocky and slightly calcareous soils. The first vintage of Guado al Tasso was the 1990.

**Wine Advocate 97:** "From 15-year-old vines planted some 60 meters above sea level on the Tuscan coast, this wine is absolutely stunning, delicious and simply unforgettable. Only produced

in 2007, 2009 and 2011, this third edition shows towering aromas of sensuous dark fruit, leather and tobacco. If Cabernet Franc is the darling grape of this appellation, Matarocchio is a reason why. The mouthfeel is penetrating and powerful, but seamless and silky smooth at the same time. The tannin management is excellent. This is one to keep in the cellar.”

**BUY 1**

**\$2,780@**

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## **2016 Prunotto Moscato d'Asti DOCG**

The Moscato grapes were quite healthy, with an excellent concentration of sugars, acidity, and fragrance. Picked into small packing cases, they were first lightly crushed before pressing and then remained in the press for a brief period to favor the absorption of the aromas by the must. A clean must was obtained by a natural static settling which eliminated the impurities. The fermentation then began, which went forward until 5° of alcohol were reached and was interrupted by refrigerating the must. The final phase consisted of the fining, the filtration, and the bottling of the finished wine.

**Tasting note:** “An intense straw yellow in color, the wine shows a musky nose with additional notes of hawthorn and acacia honey. On the palate it is full, dense, vigorous, and elegant with a fresh, balanced, and pleasurable finish. Serve, at 10° centigrade (50° Fahrenheit), with fresh fruit (excellent with strawberries, peaches, and berry fruit in an infusion), fruitcake, cookies and sweet biscuits or other types of dry pastry.”

**BUY 1**

**\$130@**

**BUY 12**

**\$125@**

**BUY NOW**



## 2015 Prunotto Dolcetto d'Alba DOC

The vintage gave a healthy crop with an excellent balance of the various components in the grapes (sugars, acidity and polyphenols). After the destemming and pressing the grapes fermented for seven days on their skins at a maximum temperature of 27°-28° centigrade (80°-82° Fahrenheit). The malolactic fermentation was completed in mid-December and the wine was aged. A months in stainless steel tanks before bottling in the spring

**Wine Spectator 89:** "Violet, boysenberry and leafy tobacco flavors mark this effusive red. Firm and juicy, with moderate length. Drink now through 2019. 1,770 cases imported."

BUY 1

**\$130@**

BUY 12

**\$120@**

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## 2011 Prunotto Barbaresco DOCG

Selected grape bunches were destemmed and pressed, and the fermentation with skin contact lasted fifteen days at maximum temperatures of 30° centigrade (86° Fahrenheit). The malolactic fermentation was completed before the Onset of winter. The wine was aged in 27, 53 and 77 hectoliter oak casks. A further ten month period of bottle aging in the Prunotto cellars preceded commercial release.

**Wine Spectator 89:** "A pretty style, with strawberry and cherry notes uplifted by a supple texture and refined tannins. Well-proportioned, firming up on the long finish. Best from 2017 through 2026. 1,250 cases imported."

BUY 1

**\$350@**

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## 2008 / 2012 Prunotto Barolo DOCG

The selected grape bunches were destemmed and pressed. The fermentation with skin contact lasted a total of ten days at maximum temperatures of 30° centigrade (86° Fahrenheit). The malolactic fermentation terminated before the end of the winter. The wine ages for at least 18 months in French oak casks. A further period of bottle aging in the Prunotto cellars preceded commercial release.

**2008 - Wine Advocate 91:** "The 2008 Barolo emerges from the glass with juicy dark berries, sweet

spices, tobacco and incense, all in a medium-bodied style that is quite appealing. The 2008 shows the personality of the year in a fairly approachable style. The 2008 finishes with lovely vinous energy but ultimately it is a bit simple. Anticipated maturity: 2015-2020.”

BUY 1

\$480@

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2012 - Wine Advocate 90: “The 2012 Barolo is a smooth and silky expression that offers a genuine level of simplicity and pureness that sets this wine apart. The wine's intensity is mild, but it offers elegantly understated tones of wild berry, ash, licorice and pressed rose petal. The finish is silky and tight, and although the wine does not play the extraction or power card, it does offer lingering finesse.”

BUY 1

\$430@

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Wine	Vintage	WA	Qty	Special
<b>White</b>				
Prunotto Moscato d'Asti DOCG	2016	-	200+	\$130 / \$125 (12btl)
Tenuta Guado Al Tasso Vermentino Bolgheri DOC	2016	-	200+	\$170 / \$160 (12btl)
<b>Rose</b>				
Tenuta Guado Al Tasso Scalabrone Bolgheri Rosato DOC	2016	-	20+	\$148 / \$138 (12btl)
<b>Red</b>				
Prunotto Barbaresco DOCG	2011	WA89	6	\$350
Prunotto Barbaresco DOCG	2014	-	200+	\$330 / \$320 (12btl)
Prunotto Barbera d'Alba DOC	2015	-	200+	\$138 / \$128 (12btl)
Prunotto Barolo DOCG	2007	WA90 / WS93	1	\$480
Prunotto Barolo DOCG	2008	WA91	18	\$480

Prunotto Barolo DOCG	2012	WA90 / WS92	8	<b>\$430</b>
Prunotto Barolo DOCG	2013	-	200+	<b>\$400 / \$390</b> (12btl)
Prunotto <b>Bric Turot</b> Barbaresco DOCG	2014	-	50	<b>\$460 / \$450</b> (13btl)
Prunotto <b>Bussia</b> Barolo DOCG	2008	WA92	200+	<b>\$590 / \$570</b> (12btl)
Prunotto <b>Costamiole</b> Barbera d'Asti DOCG	2008	WA92	30	<b>\$340 / \$330</b> (12btl)
Prunotto Dolcetto d'Alba DOC	2015	-	100+	<b>\$130 / \$120</b> (12btl)
Prunotto Dolcetto d'Alba DOC	2016	-	200+	<b>\$130 / \$120</b> (12btl)
Prunotto <b>Fiulot</b> Barbera d'Asti DOCG	2015	-	200+	<b>\$130 / \$120</b> (12btl)
Tenuta Guado Al Tasso <b>Cont' Ugo</b> DOC	2013	WS93	30+	<b>\$340 / \$330</b> (12btl)
Tenuta Guado Al Tasso <b>Guado Al Tasso</b> Bolgheri Superiore DOC	2005	WA92	2	<b>\$680</b>
Tenuta Guado Al Tasso <b>Guado Al Tasso</b> Bolgheri Superiore DOC (1.5L)	2012	WA95	10	<b>\$1,830</b>
Tenuta Guado Al Tasso <b>Guado Al Tasso</b> Bolgheri Superiore DOC (3L)	2012	WA95	30	<b>\$3,880</b>
Tenuta Guado Al Tasso <b>Guado Al Tasso</b> Bolgheri Superiore DOC	2014	WA93+	60+	<b>\$810</b>
Tenuta Guado Al Tasso <b>Il Bruciato</b> Bolgheri DOC	2012	WA90 / WS91	1	<b>\$260</b>
Tenuta Guado Al Tasso <b>Il Bruciato</b> Bolgheri DOC	2015	WA91+ / WS92	200+	<b>\$210 / \$200</b> (12btl)
Tenuta Guado Al Tasso <b>Matarocchio</b> Toscana	2011	WA97	60+	<b>\$2,780</b>
<b>Spirit - Grappa</b>				
Prunotto Grappa di <b>Costamiole</b> (500ml)	NV	-	70	<b>\$730</b>



Promotion offer last until 15<sup>th</sup> October 2017

All current stock in Hong Kong. All wines subject to final confirmation and on first come first serve basis. Stock is limited. All are in 750ml unless otherwise specified. For order and enquiries, please contact us at (852) 3154 9570 or Wechat / Whatsapp us at (852) 6481 0000 or email us at [info@wineworld.com.hk](mailto:info@wineworld.com.hk).

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Regards,

WineWorld Team



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