

Guado al Melo

TECHNICAL SHEET Allergens & Tasting Notes



Each 100ml

344 83

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X

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X

X

X

X

X

X

X

X

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X X X

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Bottle Size	75	cl	Duaduat	JASSARTE TOSCANA I.G.T. 2019	
Alcohol by Volume	15	%			
Production Area	CASTAGNETO CARDUCCI	TOSCANA,	Product Name		
Grapes	30+ grape varieties b	end			
Colour	Red				
Method	Stainless Steel & Oak		Alivini Product Code		
Vinification	Aging takes place for about 24 months in old oak barrels, on the lees, with stirring weekly. Wine is then clarified with a series of racking (unfiltered). The final blending is followed by 3-4 months in steel. It is then aged in bottle for at least 12 months.			JAS-PODGUADO05D	
Product Picture	Tasting Notes and Wine Pairing				

Tasting Notes and Wine Pairing

Each year the University of Milan micro-vinificate collections of Mediterranean and Caucasian varieties, specially planted by professor Attilio Scienza in Guado Al Melo's vineyard, and select only the best varieties for the production of this wine. Considered to be the cradle of viticulture, the Caucasus was one of the first grape vines to be cultivated with many of today's varieties descending from these ancient grapes. The name Jassarte derives from the river that divides the Occident and the Orient (now known as Syr Dar'ja) and symbolises a frontier of mutual cultural exchange between the two cultures.

Jassarte has a very wide range of aromas, harmonious, with a great aging ability. On the palate it is fresh, well-balanced and has a long finish. We suggest serving it at 18°C (64°F), superb when drunk on its own, it is recommended to open at least 30 minutes before drinking.

Tasting it slowly: you will feel how it changes in the glass over the time. It pairs well with intense flavoured food.

INGREDIENTS	VALUES		
List of Ingredients	%	ENERGY	
Grapes	99.99	КЈ	
Sulphites	0.01	Kcal	
		ALLERGENS	
		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	
		Contains EGG (used in fining: e.g. egg albumin)	
		Contains FISH (used in fining: e.g. isinglass)	
CLOSURE TYPE Dropdown Menu		Contains MILK (used in fining: e.g. casein or potassium caseinate)	
Select one of the following options: Natural Cork, Synthetic Corks,		Contains GLUTEN & products made from GLUTEN	
Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Natural Cork	Contains CELERY & products made from CELERY	
		Contains NUTS (shell and nuts) + products made from NUTS	
RESIDUAL SUGAR	g/L	Contains PEANUTS & products made from PEANUTS	
BRUT ZERO (0-3 g/L = Bone Dry);		Contains SOYA & products made from SOYA	
EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry);	0.5	Contains MUSTARD & products made from MUSTARD	
EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry)	0.5	Contains SESAME SEEDS & products made from SESAME SEEDS	
DEMI SEC (32-50 g/L = Sweet)		Contains LUPINS	
		Contains MOLLUSCS & CRUSTACEANS	
Total Acidity (TA)	g/L		

		Contains MOLLUSCS & CRUSTACEANS		
Total Acidity (TA)	g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.31	DIETARY SUITABILITY	Υ	
		CERTIFIED VEGAN		
Wine PH levels	pН	CERTIFIED VEGETARIAN		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.5	CERTIFIED ORGANIC		
		CERTIFIED BYODINAMIC		
STORAGE CONDITIONS		SUITABLE for VEGANS	x	
Keep the product between 14°C/18°C		SUITABLE for VEGETARIANS	x	
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ISSUED BY	DATE	APPROVED BY	DATE
MICHELA MARCHI	25/09/2025	GDT	17.11.2025