



Scalabrone 2018



Classification

Bolgheri DOC Rosato

Vintage

2018

Climate

The 2018 season was for the most part rainy, particularly during winter and spring. These climatic conditions abundantly replenished groundwater reserves in the soil that were drastically depleted after 2017's drought conditions. Bud break occurred a week later than average. During the growth period, with higher than average temperatures and frequent rain showers, the vineyards required timely maintenance and management to guarantee normal development of the vines. Summer trends were regular, with hot dry days that provided optimal conditions for slow, constant ripening of the grapes. Harvesting of Scalabrone's grapes began with Merlot on August 22nd and continued with Syrah and Cabernet Sauvignon coming to a close on September 6th.



Vinification

Scalabrone's three grape varieties, Cabernet Sauvignon, Merlot and Syrah, were harvested and fermented separately. Grapes were destemmed, delicately crushed and transferred to the press for a short maceration period, from 3 to 5 hours, at low temperatures to intensify the richness of emerging aromatic qualities. After pressing, the must was put in stainless steel fermentation tanks where alcoholic fermentation occurred at a constant temperature of 16° C (61° F). Each individual lot was carefully and systematically evaluated and then blending was performed. Scalabrone was bottled in January 2019.

Historical Data

Tenuta Guado al Tasso is located in the small but prestigious Bolgheri DOC appellation on the coast of Upper Maremma, about one hundred kilometers southwest of Florence. This appellation has a relatively recent history, having been established in 1994, yet it has gained worldwide recognition as a new reference point in the international wine scene. Tenuta Guado al Tasso extends over approximately 320 hectares of vineyards set within a beautiful plain surrounded by rolling hills, known as the "Bolgheri amphitheater" for its distinctive shape. The estate's vineyards are planted predominantly with Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah and Vermentino, the latter cultivated in both white- and red-berried forms. There is also a small presence of Grenache, Petit Verdot, Viognier and Sémillon. The nearby sea provides a mild climate with constant breezes that mitigate summer heat and alleviate harsh winter weather, maintaining clear skies and a high level of sunlight exposure. The wine takes its name from the bandit "Scalabrone," who lived in this area in the early 1800s, a local Robin Hood figure who raided ships in Bolgheri's ancient canal harbor.

Tasting Notes

Scalabrone is light peony pink in color. On the nose fragrant notes of red fruit and light aromas of ripe yellow fruit complete its bouquet. The palate is vibrant with pleasing freshness and a fruity persistent finish.



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