Marchesi
ANTINORI
26 GENERAZIONI



Scalabrone 2022

Classification
Bolgheri DOC Rosato

Vintage
2022

Climate
The 2022 growing season in Bolgheri was afflicted by drought conditions that began in winter and lasted throughout most of summer. Mid-August brought a series of thunderstorms that proved to be beneficial for the vines' most critical ripening period. These climate conditions guaranteed perfectly healthy fruit but, on the other hand, slowed down vegetative growth and reduced overall yields. At harvest time, the grapes had good balance between sugar levels and acidity with intense fruity aromas, attributable to the favorable rain showers in August. Harvesting operations began with Merlot on August 18th which was well in advance compared to seasonal averages. The harvest continued with Syrah and the other complementary varieties between the end of August and the beginning of September. Cabernet Sauvignon was picked mid-September bringing the harvest to a conclusion.

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Vinification

Each grape variety was harvested and fermented separately. Grapes were destemmed, delicately crushed, and transferred to the press for a short maceration period of about 2-4 hours at a low temperature to intensify the richness of emerging aromatic compounds. After pressing, the must was transferred into stainless steel tanks where alcoholic fermentation took place at a controlled temperature of 16 °C (61 °F). Each individual lot was carefully and systematically evaluated and then blended. Scalabrone was bottled in the month of January 2023.

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 2022 is light peony pink in color. The nose presents intense notes of red berries especially ripe cherries and pomegranates accompanied by hints of candied citrus fruit. The palate is delightfully fruity, delicate with outstanding freshness and persistence.