Marchesi
ANTINORI
26 GENERAZIONI



Scalabrone 2022 (Clone 2024-08-05 13:32:56)

Classification

Bolgheri DOC Rosato

Vintage

2023

Climate

The 2023 growing season in Bolgheri began with mild winter weather and very limited rainfall that caused the vines to break dormancy slightly earlier, beginning on March 20th. Spring brought periods of moderately intense precipitation that required careful vineyard management to keep the vines healthy and vigorous. Beneficial hot, dry weather in the month of July slowed down vegetative growth and provided perfect conditions for veraison and the beginning of the ripening phase. Temperatures in August were consistent with seasonal averages, although from August 20th to the 25th the area was affected by unusual hot and dry winds from the north that caused some episodes of canopy and berry dehydration in the most exposed vineyard parcels. At the end of August, unstable weather moved in from the Atlantic bringing rain showers and refreshing temperatures that restored beneficial conditions allowing the grape to progress through the ripening phase. The month of September was sunny and dry creating ideal conditions for the grapes to reach peak maturity in all vineyard parcels producing fruit of exceptional quality. The grape harvest began on August 21st with Merlot and Syrah and was completed at the beginning of September with the other complementary varieties.

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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 2024.

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 2023 is light peony pink in color. Aromas on the nose are intense, pleasant floral and fruity notes of cherries, pomegranates, and roses. The palate is delightfully fruity and savory with outstanding freshness and persistence.