



Scalabrone 2024



Classification

Bolgheri DOC Rosato

Vintage

2024

Climate

Copious rain showers and mild temperatures dominated the winter months causing budbreak to occur about 10 days earlier than seasonal averages, between the end of March and the beginning of April. Spring weather brought repeated rainfall and lower than average temperatures prompting a normal and lengthy flowering phase that lasted for about 15 days. Generous groundwater reservoirs from winter and spring showers ensured that vines had sufficient moisture during the hot and dry summer months, resulting in optimal berry growth and development. Temperatures were hot during the season and the grape harvest began on August 19th with Merlot, continued with the other varieties and was completed at the beginning of September with Cabernet Sauvignon.



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 2025.

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 2024 is a light peony pink color. Aromas on the nose are intense with pleasant notes of cherries, pomegranates and blood oranges that impart a supple character. The bouquet is completed by hints of rose petals. The palate is pleasantly fruity, savory with outstanding freshness and persistence.