Marchesi
ANTINORI
26 GENERAZIONI



Scalabrone 2025

Classification
Bolgheri DOC Rosato

Vintage
2025

Climate
The 2025 growing season in Bolgheri began with a mild and particularly rainy winter. Rainfall remained abundant through May, while June was dry and notably warm. These conditions helped restore balance in the vineyards, which benefited from the excellent groundwater reserves accumulated during the previous months. Summer weather was regular in terms of temperatures, with rainfall above historical averages but well distributed between July, August and September. Veraison occurred slightly earlier than usual, by about one week, followed by uniform ripening without any stress across all grape varieties. Harvesting for Scalabrone began early: on August 18th with the first Merlot grapes, followed by Syrah, Cabernet Franc and Grenache, all harvested by the end of the month.

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Vinification

Each grape variety was harvested and fermented separately. Grapes were destemmed, delicately crushed and transferred to the press, where they underwent a short maceration period of approximately 2–4 hours at low temperature to enhance the richness of aromatic precursors. 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 January 2026.

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 2025 is a pale peony pink color. On the nose, it shows pleasant floral and fruity aromas, highlighted by notes of citrus fruit and pomegranate. The palate is fresh and vibrant, characterized by excellent drinkability, supported by good savory notes and a persistent finish.