



Scalabrone 2018

Classification

DOC

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

The Guado al Tasso estate 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 as it was established in 1994 but has gained worldwide recognition as a new reference point in the international oenological scene. The estate covers an area of 1000 hectares (2500 acres), about 320 (790 acres) of which are planted with vines. The remainder is richly covered with wheat fields, sunflowers and olive groves, set in a beautiful plain encircled by rolling hillsides known as the "Bolgheri amphitheater" due to its particular shape. Guado al Tasso's vineyards are planted to Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Petit Verdot and Vermentino grapes; this last cultivated with both with white and red varieties. The nearby sea provides a mild climate with constant breezes mitigate summer heat and alleviate harsh winter weather, maintaining a clear sky and a high level of sunlight exposure. The vineyard, as well as the wine, takes its name from a bandit named "Scalabrone" who roamed this area in the early 1800's, a local Robin Hood who raided the ships in Bolgheri's old 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.



Awards

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90/100
GER