Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2015 vintage was characterized by abundant winter rainfall and a dry and mild spring. The bud break, considerably earlier than in 2014, was followed by an equally precocious flowering. The first part of summer saw an important rise in temperatures which required an irrigation of some of the vineyard plots to balance incipient problems of drought-induced vine stress. Rains and lower temperatures during the second half of August assisted the ripening phase of the vine cycle, the accumulation of sugars, and the synthesizing of aromatic substances. Picking took place during the month of September.

Vinification

The grape varieties were picked and fermented separately, The grapes, once in the cellar, were destemmed and given a soft pressing, and the must macerated in the press on its skins for a mere three to five hours in order to avoid astringency. The must then went into stainless steel tanks where it fermented at a temperature of 61° Fahrenheit (16° centigrade). The various lots were carefully and systematically evaluated at a month's time after fermentation and then blended together. The wine was bottled in January of 2016.

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.

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Tasting Notes

The wine is a brilliant peony pink in color, a bit light in shade. The nose is intense and rich with sweet fruity notes which recall cherries and raspberries which are balanced by light sensations of herbs which enliven the bouquet. The flavors are fresh and balanced with an long and fruity finish and aftertaste.

Awards

Antonio Galloni 87/100 Italy **Wine Spectator** 88/100 USA