



no image

Climate

The 2016 vintage was characterized by a warm winter during which excellent reserves of ground water were accumulated in the soil during the rains of late February. The vines began their growth cycle slightly ahead of normal seasonal averages and were assisted by a sunny spring with normal temperatures and rainfall for the season. Summer was warm, but without excessive peaks of temperature. The ripening phase saw warm and sunny days followed by cool nights which favored the accumulation of aromatic substances and a proper balance between sugars and acidity. The harvest took place in late August and early September.

Vinification

The three grape varieties – Cabernet Sauvignon, Merlot, and Syrah – were picked and fermented separately. The grapes were destemmed and then pressed; a 3-5 hour stay in the press at low temperatures gave a must rich in aromatic precursors. After the pressing, the must went into stainless steel tanks where it fermented at temperatures maintained at 61° Fahrenheit (16° centigrade). The various lots were evaluated and then blended and bottling took place in January of 2017.

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

A light peony pink in color, the wine offers sweet and richly fruity aromas with notes of cherries and raspberries well integrated with herbaceous sensations which add liveliness. The palate is fresh and balanced with a fruity and persistent aftertaste.