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Climate

The 2017 vintage at Bolgheri, characterized by a mild and dry winter, was distinguished by a precocious bud break in the vineyard. The spring and summer months, tendentially hot, led to an early grape harvest and a major drop in production, guaranteeing, however, a crop of excellent quality. Picking began on August 21st with the Merlot grapes and terminated at the end of August with the Syrah and Cabernet Sauvignon, all characterized by an excellent acidity and aromatic freshness.

Vinification

The three grape varieties - Cabernet Sauvignon, Merlot e Syrah – were picked and fermented separately. The grapes were delicately destemmed, given a soft pressing, and then sent to the press for a brief low temperature period of skin contact, approximately three to five hours, in order to obtain a must rich in aromatic precursors. After pressing, the must went into stainless steel fermentation tanks where it was fermented at a temperature held to 61° Fahrenheit (16° centigrade). The various lots were carefully and systematically evaluated and then assembled. The bottling took place in the month of January, 2018.

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 a rich and intense nose of ripe fruit, cherries and raspberries, along with well integrated, subtle, and lively hints of herbs. The palate is fresh and balanced with a fruity and persistent aftertaste.

Awards

Falstaff 91/100 GER