Marchesi
ANTINORI
26 GENERAZIONI

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Climate

Two distinct climatic trends, cool temperatures between April and May and hot dry weather through July, marked the 2019 vintage. The slight delay in the vines' initial vegetative cycle was counterbalanced as the summer season kicked in. An abrupt rise in temperatures favored the formation of light, loose clusters affecting in particular those late-season varieties whose fruit set was not yet complete. August and September brought stable sunny weather that allowed the grapes to complete the ripening phases under optimal conditions. Harvesting operations began 10 days later than average. Harvesting began with Merlot at the beginning of September, continued with Syrah and was completed by mid-September with Cabernet Sauvignon.

Vinification

The 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 of about 2-4 hours at a low temperature to intensify the richness of emerging aromatic compounds. After pressing, the must was put into stainless steel fermentation tanks where alcoholic fermentation took place at a constant temperature of 16 °C (61 °F). Each individual lot was carefully and systematically evaluated and then blended. Scalabrone was bottled in January 2020.

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

Scalabrone 2019 is light peony pink in color. On the nose intense notes of red berries are accompanied by floral sensations of rose petals and hawthorn blossoms. Its palate is pleasantly fruity, delicate, with excellent freshness and persistence.

Awards

Falstaff 92/100 GER **Galloni** 91/100 ITA