



Scalabrone 2019

Classification

DOC

Vintage

2019

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

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 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