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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

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

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