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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

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

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.