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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

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 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