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Climate

The 2020 growing season started with mild winter weather and scattered rainfall. A sudden drop in temperatures in March and an unexpected frost at the end of the month caused slight lower yields but quality was not compromised as the buds were still closed. Halfway through April, temperatures were on the rise and spring proceeded normally encouraging excellent flowering and fruit set that took place between the end of May and beginning of June. Summer was hot and dry, uninterrupted by extreme heat events. September was dominated by higher-than-average temperatures up until the final week of the month when the weather turned cool and rainy; such conditions persisted until October. Grapes for Scalabrone were harvested slightly earlier than usual: harvesting began on August 19th with Merlot, continued with Syrah and was completed by September 10th with Cabernet Sauvignon and the other complementary red grape varieties.

Vinification

Each grape variety was 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 transferred into stainless steel tanks where alcoholic fermentation took place at a controlled temperature of 16 °C (61 °F). Each individual lot was carefully and systematically evaluated and then blended. Scalabrone was bottled in January 2021.

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 2020 is light peony pink in color. Its nose offers intense notes of red berries, in particular cherries and pomegranate, accompanied by floral sensations of rose petals and hawthorn blossoms. Its palate is pleasantly fruity, delicate, with excellent freshness and persistence.