



Scalabrone 2021

Classification

DOC

Vintage

2021

Climate

Bolgheri's 2021 growing season was affected by a long stretch of dry weather that lasted from June until the end of September. This growing season differed from 2017 as the winter months were exceptionally rainy and significantly increased groundwater resources in the deep soils that characterize this territory, providing the vines with the right amount of moisture for the entire growth cycle. A relatively cool spring season led to a slight delay in bud break and flowering. Summer temperatures were never excessively hot allowing the grapes to gradually progress to ripeness in all vineyards with plump, firm, healthy berries. The grape harvest began with Merlot at the beginning of September, continued with Syrah and other complementary varieties, and was completed mid-September with Cabernet Sauvignon.



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 2022.

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 2021 is light peony pink in color. Its nose delivers intense notes of red berries, especially cherries and pomegranate, accompanied by floral sensations of rose petals and hawthorn blossoms. Its palate is pleasantly fruity, delicate, with excellent freshness and persistence.