



TENUTA GUADO AL TASSO

SCALABRONE 2017

VINTAGE

- The 2017 vintage was characterized by a mild, dry winter and was distinguished by an early bud break in the vineyard. The spring and summer months were somewhat hot, leading to an early harvest and a reduced yield, which resulted in exceptionally high quality fruit.
- Picking began on August 21st, first with Merlot and finished at the end of August with Syrah and Cabernet Sauvignon, all characterized by excellent acidity and aromatic freshness.

VINEYARD HISTORY

- Guado al Tasso, literally meaning “Badger’s Ford,” takes its name from a common sight at the Tenuta Guado al Tasso estate in Bolgheri.
- Scalabrone is named after a local Robin Hood-like figure who lived in Bolgheri in the early 19th century.

VINIFICATION

- The three grape varieties – Cabernet Sauvignon, Merlot, and Syrah – were picked and fermented separately
- Maceration took place at low temperatures for 3-5 hours to obtain rich aromatics and intensity in color.
- After a brief natural settling, the clear must was racked and began cool fermentation.
- The wine was kept in stainless steel tanks at low temperatures before bottling in January 2017.

TASTING NOTES

A light peony pink in color, the 2017 Scalabrone offers aromas and flavors of ripe cherry and raspberry along with subtle hints of herbs. This fresh wine balances beautiful fruit flavors with vibrant acidity and length.

FOOD PAIRING

Serve with fresh fruit - strawberries, peaches and berries. Also pairs well with fruitcakes, cookies and sweet biscuits.



ORIGIN

Bolgheri DOC

GRAPES

Cabernet Sauvignon,
Merlot, Syrah

ALCOHOL

12.5%

