



TENUTA SAN GUIDO

GUIDALBERTO 2016



Appellation:	Toscana Indicazione Geografica Tipica
First vintage:	2000
Grape blend:	60 % Cabernet Sauvignon 40 % Merlot
Alcoholic content:	14,00 %
Soil composition:	Soils have different morphological characteristics with a high incidence of limestone areas rich in clay and stones; they are situated between 100 and 300 meters above the sea level facing South / South-West.
Vine training:	Cordon spur system
Planting density:	6.250 vine stocks per Ha
Climate:	<p>The 2016 vintage is considered one of the best of the last decade. An unusual warm and dry autumn, was followed by a rather rainy winter with low temperatures on the final part of the season, especially in February when rains and cold temperatures were below the seasonal average.</p> <p>In mid-April the rise of the temperatures caused an early sprouting of the vines (about 10 days earlier). The early spring was characterized by an alternation of rainy and sunny days with temperatures slightly below the seasonal average until mid-June, when summer finally arrived with temperatures above 30-32 ° C.</p> <p>Summer days were quite hot but never dry thanks to the strong ventilation during the day and the very positive climate excursion between days and nights.</p> <p>Thanks to these factors and to the good water supply of the soils, vines did not suffer any water stress. Grapes were well distributed on the plants with an homogeneous size of the berries.</p> <p>At the end of July some rains have brought further refreshment to the vines and helped to clean the grapes. The season continued with sunny days and temperatures in the seasonal averages until the ripening of the grapes was completed.</p>
Harvest:	<p>The harvest, strictly manual, began on the last day of August with Merlot, berries had high sugar levels but excellent values of acidity and PH. In the first ten days of September the pick of Cabernet began, starting with the Franc and then with the Sauvignon. The harvest finished on the 1st of October with excellent results both in quantitative terms but above all in the quality of the grapes: a perfect phenolic maturity, a great color's extraction and an excellent structure in musts; grapes were crispy and very healthy.</p>



TENUTA SAN GUIDO

Wine making:

Berries were carefully selected on the sorting table. The very gentle crushing and destemming of the clusters was followed by the first fermentations, in temperature controlled stainless steel vats between 30° - 31° C, only using the vineyard's native yeast. They were carried out without difficulty and with rapid extraction.

The maceration on the skins lasted 10-13 days for Merlot and 13-15 days for Cabernet. It was followed by pumpovers and *délestages* and the malolactic fermentation, began in the second decade of October and finished at the end of November. It also took place in stainless steel vats. The elegance given by soft and velvety tannins characterizes the vintage in an extremely positive way.

Ageing time:

The wine was aged 15 months in French and partially American oak barrels. It was bottled in February 2018.