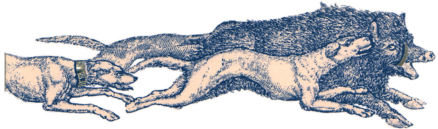




TENUTA SAN GUIDO

LE DIFESE 2002

Appellation:	Toscana Indicazione Geografica Tipica	
First vintage:	2002	
Grape blend:	70 % Cabernet Sauvignon 30 % Sangiovese	
Soil composition:	The vineyards are planted on plots of land with different and composite morphological characteristics, as well as with a strong presence of limestone. These areas are also rich in rocks and rather rich in clay and are located at an altitude between 100 and 300 meters above sea level, facing West - South/West.	
Vine Training:	Cordon spur system	
Planting density:	6.250 vine stocks per ha	
Climate:	Weather conditions for the 2002 vintage varied greatly; during the spring, the climate remained within seasonal norms, while during the months of June and July, precipitation was above the seasonal average. The weather remained sunny from the first days of September for the entire period of the harvest, thus favoring the grapes' complete ripening.	
Harvest:	At harvest time, thanks to very useful winds and sunshine in the Bolgheri coastal zone, the grapes were healthy and in good quantity. So the harvesting, that begun on the 9 th of September, was generally satisfactory and took place almost without interruptions.	
Wine making:	Maceration of the grapes in temperature controlled stainless steel tanks for approximately 12 days, both for the Cabernet Sauvignon and for the Sangiovese.	
Ageing:	The wine is aged in American and French oak <i>barriques</i> for twelve months	
Assessments:		
* 85/100 punti	Guida "I Vini di Veronelli" 2005	