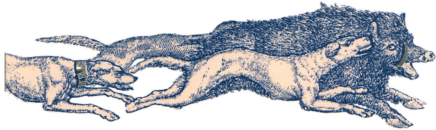




TENUTA SAN GUIDO

LE DIFESE 2003

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:	Until mid May, rainfall and temperatures stayed in the seasonal average, allowing for good water retention of the ground during the summer months. Summer was particularly hot, but being so close to the sea, temperatures never reached the high values of inland Tuscany. The climate was extremely dry and warm until the picking.	
Harvest:	The maturation of the grapes was ideal, especially for their aromatic and tasting components, combined with a good thickness of the skins, full with scents and tannins. Harvesting began in the last days of August, and lasted for about a month.	
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	