



## TENUTA SAN GUIDO

### LE DIFESE 2004

<b>Appellation:</b>	Toscana Indicazione Geografica Tipica	
<b>First vintage:</b>	2002	
<b>Grape blend:</b>	70 % Cabernet Sauvignon 30 % Sangiovese	
<b>Soil composition:</b>	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.	
<b>Vine training:</b>	Cordon spur system	
<b>Planting density:</b>	6.250 vine stocks per ha	
<b>Climate:</b>	The 2004 winter had adequate rainfall and never excessive temperatures coupled with a sunny spring dotted with short thunderstorms. Budding occurred between March 30 <sup>th</sup> and April 10 <sup>th</sup> . Flowering was highlighted by a high bud fertility (due to the high temperatures of the previous year). The potential high yield was kept within the desired quality limits by a strong and repeated thinning of the grapes. The summer was characterized by a mild beginning with moderate temperatures and a sunny and very hot month of August. These ideal conditions allowed for a homogenous and regular physiological development of all varieties.	
<b>Harvest:</b>	The skins, were thick and healthy and rainfall did not interrupt maturation of the grapes during the harvest, giving ample time to determine the harvest date of every plot of land.	
<b>Wine making:</b>	Maceration of the grapes in temperature controlled stainless steel tanks for approximately 12 days, both for the Cabernet Sauvignon and for the Sangiovese.	
<b>Ageing:</b>	The wine is aged in American and French oak <i>barriques</i> for twelve months	
<b>Assessments:</b>		
* 87/100 points	Guida "I Vini di Veronelli" 2007	