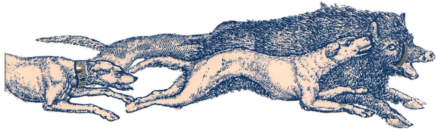




## TENUTA SAN GUIDO

### LE DIFESE 2005

<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 accumulation of rain during the winter led to a regular germination and thus normal flowering. The grapes did not suffer in terms of fruit set. The seasonal progression from spring to summer was cool and breezy, without the peaks of scorching heat reached during the months of July and August. This phenomenon has increased the vegetative form of the vine. This is also why the farming operations were intensified on the green (tipping-pinching) and the <i>growing arrest</i> was postponed.	
<b>Harvest:</b>	Because of this, a prolongation of the different stages of harvest was necessary, which only initiated in late August. This also applied to the frequent inspections of the <i>premature</i> grapes, in order to determine and optimize the correct harvest time, ensuring an optimal polyphenolic and anthocyanic content.	
<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 was aged in American and French oak <i>barriques</i> for twelve months	