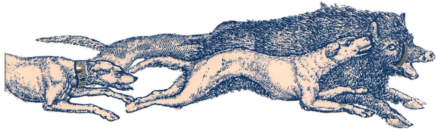




TENUTA SAN GUIDO

LE DIFESE 2006

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:	Cold and rainy winter months caused a delay in budding that warm spring days were unable to recover. This phenomenon, due to temperature excursions, induced irregular flowering which lasted for a long time, bringing full bloom in the first week of June. The usual vigour of sprouts accompanied a good productivity even in younger vines that was artfully set by a thinning of the smaller clusters, a synonymous of vegetative-productive balance. the summer, which was almost without rain, fortunately was never accompanied by excessive temperatures and this trend allowed the vines to develop a good aromatic potential. The grapes we were presented with at the beginning of the harvest were perfect: concentrated and uniformly ripe.	
Harvest:	Early in the harvest rain slowed the picking but the subsequent re-establishment of good weather allowed the continuation of a slow harvest that had a positive effect on polyphenols and anthocyanins.	
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:		
* 90/100 points	Wine Spectator	