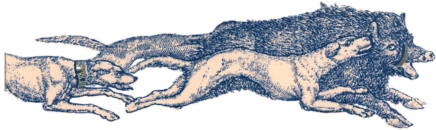




TENUTA SAN GUIDO

LE DIFESE 2007

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:	The 2007 season had a very mild winter with below average precipitation, which resulted in an early budding of about 10 days on average. Spring was mild with some rain at the right time, which allowed for a good vegetative growth leading to an advanced flowering. The development of the grapes was accompanied by a rainy June. The summer began with a hot and dry month of July, while the unusual heavy rains in the second half of August allowed for a regular ripening of the grapes.	
Harvest:	The ideal climate conditions in September, marked by good, dry weather and significant temperature differences between day and night, led to both the perfect ripening of all varieties of grapes as well as the conducting of the harvest at the best time.	
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 2009	
* 89/100 points	Guida "I Vini di Veronelli" 2010	
* 1/3 bicchieri	Guida del Gambero Rosso "Vini d'Italia" 2010	