



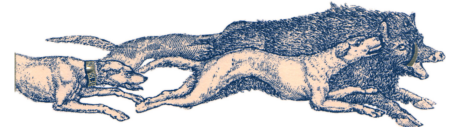
TENUTA SAN GUIDO

LE DIFESE 2008

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 2008 winter season was relatively mild and not particularly rainy except for some sporadic rainfall during the month of January; the temperatures fell around the middle of March, remaining below the seasonal average for around three weeks. This meant that plant growth was delayed by about 10 days compared to normal, having repercussions on the subsequent phenological phases (blossoming and veraison). Spring was very sunny but from 10th to 20th May, which corresponds to the blossoming period, there was frequent rain and a considerable drop in the temperature.

This led to low yield with few bunches of grapes on each plant and an overall lower production that has been certified at around 20% less than normal. After the May showers the summer season was fairly settled, apart an unusually hot period (about 2 weeks) between the end of August and the first 15 days of September. The course of ripening was standard for all the varieties.

Harvest: Given the propitious climatic conditions, the harvest was carried out as usual and without any particular adjustments, beginning in the first ten days of September and ending during the first week of October.

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 *barriques* for twelve months

Assessments:

* 88/100 points Wine Spectator 2009

* 2/3 bicchieri Guida del Gambero Rosso "Vini d'Italia" 2011