



TENUTA SAN GUIDO

LE DIFESE 2010

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 winter was harsh and rainy. Spring instead came nearly with mild temperatures, allowing an anticipated germination. Abundant precipitations were recorded the second half of spring and summer started immediately with warm days and with good sunshine. Some precipitation that occurred during the late summer forced a greater technical presence in the vineyards. During the late summer and in conjunction with the ripening of the grapes some temperatures below the seasonal thresholds were recorded, with occasional rains that delayed considerably the last phenological stages of the vine. This resulted in a slow and gradual phenolic ripeness of the grapes, maintaining the contents at optimum levels.	
Harvest:	The harvest lasted more than the average of the recent years, with harvesting operations beginning in late September and ending in late October.	
Wine making:	Maceration of the grapes took place in temperature controlled stainless steel tanks, 13-15 days for the Cabernet Sauvignon and 15-18 days for the Sangiovese.	
Ageing:	The wine is aged in American and French oak <i>barriques</i> for twelve months	
Assessments:		
* 87/100 points	Guida "I Vini di Veronelli" 2013	
* 2/3 bicchieri	Guida del Gambero Rosso "Vini d'Italia" 2013	