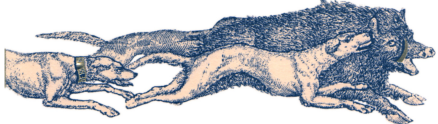




TENUTA SAN GUIDO

LE DIFESE 2011

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 climate trend in 2011 was truly exceptional for Bolgheri. It can be considered one of the best vintages since the year 2000. The winter was cold, with temperatures below the seasonal average, especially in November and January. The Spring started early with mild temperatures and an excellent water supply due to gradual windless rainfalls. This led to a great vegetative growth of vines. The summer was long and hot with temperatures in the seasonal averages, except in July when it was warmer. Thanks to sufficient temperature excursions between night and day, due to the proximity of the sea, the plants didn't suffer and the grapes were not overly mature.	
Harvest:	The fruit ripened regularly. The harvest started in the first week of September and it finished in mid-October. The grapes were healthy, with crisp berries.	
Wine making:	Maceration of the grapes took place in temperature controlled stainless steel tanks at 31°C for 12-14 days for the Cabernet Sauvignon and 15-18 days for the Sangiovese.	
Ageing:	The wine is aged in French oak <i>barriques</i> , as well as a small portion of American oak, for twelve months.	