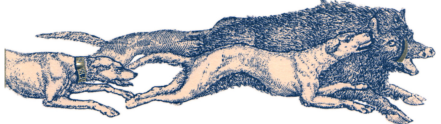




TENUTA SAN GUIDO

LE DIFESE 2012

Appellation:	Toscana Indicazione Geografica Tipica (I.G.T.)	
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:	From 5.500 to 6.250 vines/Ha	
Climate:	<p>The climate for the 2012 vintage was rather special. Autumn and Winter were long and cold, to the point that at the end of January the Bolgheri hills were covered with snow. Bolgheri experienced a cold, yet rainless fall and winter, which was not the case for other parts of Tuscany. Cold temperatures were favorable for the halting of the vegetative growth and the natural elimination of some pests of the vine. The spring started with a slight delay, causing the vines to bud 10 - 15 days later than the seasonal average. From the beginning of May, however, the temperatures rose and accelerated the arrival of summer.</p> <p>June rainfall partially reconstituted the water reserves of the soil. The summer was very hot, with sunny days and temperatures above the seasonal average. Although some have likened the summer of 2012 to that of 2003, the difference lies in the considerable fluctuations in temperature between night and day which prevented water stress in plants in 2012. During the fruit set period, strong sea winds were partially responsible for a production loss of about 10% . The summer was long, with very high daytime temperatures requiring an early harvest of the Merlot as well as part of the Cabernet.</p>	
Harvest:	The grapes reached peak conditions with an advanced degree of phenolic ripening with a very good acidity and a moderate alcoholic level. The decrease in grapes' size of Sangiovese, as well as the lower production per plant, brought to a must rich in extract and with soft tannins. The harvest coincided with the end of September for the Cabernet and with the first week of October for Sangiovese.	
Wine making:	The fermentation took place in temperature controlled steel vats. The maceration on the skins lasted 12/14 days for Cabernet Sauvignon and 15/18 days for Sangiovese.	
Ageing:	The wine was aged for 12 months in oak <i>barriques</i> .	