



TENUTA SAN GUIDO

LE DIFESE 2014

- 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 South/ South-West.
- Vine training:** Cordon spur system
- Planting density:** From 5.500 to 6.250 vines/ha
- Climate:** In Bolgheri the 2014 vintage was unlike other wine areas as precipitation was scarce. The slow maturing of the Cabernet grapes helped the phenolic ripening producing distinctive aromas and flavours never achieved in other vintages. The winter season was quite mild with frequent rainfall while the spring started late. The heat in May favored a good budding and the summer was warm until the end of July. In the month of August the temperatures were lower than the seasonal average. The maturation therefore was slowly and gradually accomplished, although delayed. This favored aromatic extraction. The late summer rains did not harm the grapes that were monitored and cared for by the agronomists. As a result of slow maturation and favorable climatic conditions the wines appear to be harmonious with moderate alcohol content, a style that reflects the philosophy of Tenuta San Guido.
- Harvest:** The harvest of Cabernet Sauvignon grapes took place from late September to late October. The hand-picked bunches arrived in the cellar healthy, crunchy, with a homogeneous maturation and a spicy aroma. The Sangiovese grapes were harvested in the second week of October.
- Wine making:** A very gentle crushing and de-stemming of the grapes was followed by fermentation in temperature controlled stainless steel vats (between 30° - 31° C, only using the vineyard's native, naturally occurring yeast). The maceration on the skins lasted 9 to 12 days for Cabernet Sauvignon and about 15 to 18 days for Sangiovese. It was followed by pumpovers of the musts and *délestages* in order to soften the wine tannins. The secondary fermentation (Malolactic fermentation) also took place in stainless steel vats.





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Aging:

After the malolactic fermentation, the wine is aged for 12 months in oak barrels previously used for Guidalberto and Sassicaia. It is released on the market three months after bottling.