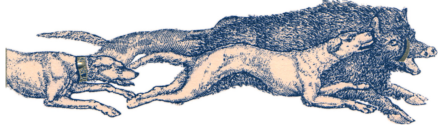




TENUTA SAN GUIDO

LE DIFESE 2015

Appellation:	Toscana Indicazione Geografica Tipica	
First vintage:	2002	
Grape blend:	70 % Cabernet Sauvignon 30 % Sangiovese	
Soil composition:	Soils have different morphological characteristics with a high incidence of limestone areas rich in clay and stones; they are situated between 100 and 400 meters above the sea level facing South / South-West.	
Training method:	Cordon spur	
Planting density:	5.500 to 6.250 vine stocks per hectare	
Climate:	<p>A very good vintage that influenced in a very positive way the wines of 2015. After a mild and rainy winter, the vegetative start was in the second week of April with the arrival of spring and higher temperatures. The spring rains helped a lot the vegetation and ensured the water supply for the following summer. The excellent flowering ended in late May, and the perfect setting favored by a good climate. In June and mid-July temperatures were above the seasonal average, but by the end of July the temperatures got lowered returning to the average thanks to a long rainy day, really good for the vines.</p> <p>Rains helped a lot avoiding any physiological stress for the vines and helping growing the grapes favoring veraison. The good temperature range between day and night that occurred from late August helped an optimal phenolic ripeness of the grapes.</p> <p>Grapes were with an excellent quality with a perfect ripeness, pretty cool and crisp. The great structure combined with elegant and soft tannins is the main element of this vintage.</p>	
Harvest:	The harvest, strictly manual, began in late September with Cabernet Sauvignon and finished in October with Sangiovese. Healthy and perfectly ripe grapes.	
Wine making:	Pressing and soft crushing of grapes. Fermentation in stainless steel tanks at controlled temperature and without adding external yeasts. Maceration on the skins for 10-13 days for the Cabernet Sauvignon and for approximately 13-15 days for Sangiovese, with later phases of pumping and <i>delastage</i> . The malolactic fermentation is always in stainless steel tanks.	
Ageing time:	At the end of the malolactic fermentation, the wine is aged for 12 months in oak barriques. It then spends 3 months in bottle before the release.	