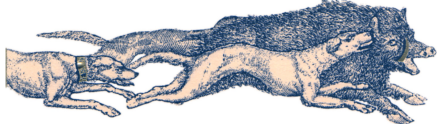




## TENUTA SAN GUIDO

### LE DIFESE 2016

<b>Appellation:</b>	Toscana Indicazione Geografica Tipica	
<b>First vintage:</b>	2002	
<b>Alcoholic content:</b>	13.50%	
<b>Grape blend:</b>	70 % Cabernet Sauvignon 30 % Sangiovese	
<b>Soil composition:</b>	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.	
<b>Training method:</b>	Cordon spur	
<b>Planting density:</b>	5.500 to 6.250 vine stocks per hectare	
<b>Climate:</b>	<p>The 2016 vintage is considered one of the best of the last decade. An unusual warm and dry autumn, was followed by a rather rainy winter with low temperatures during the final part of the season, especially in February when rains and cold temperatures were below the seasonal average. In mid-April the rise of the temperatures caused an early sprouting of the vines (about 10 days earlier). The early spring was characterized by an alternation of rainy and sunny days with temperatures slightly below the seasonal average until mid-June, when summer finally arrived with temperatures above 30-32 ° C.</p> <p>Summer days were quite hot but never dry thanks to the strong ventilation during the day and the very positive climate excursion between days and nights.</p> <p>Thanks to these factors and to the good water supply of the soils, vines did not suffer any water stress. Grapes were well distributed on the plants with a homogeneous size of the berries.</p> <p>At the end of July some rains have brought further refreshment to the vines and helped to clean the grapes. The season continued with sunny days and temperatures in the seasonal averages until the ripening of the grapes was completed.</p>	
<b>Harvest:</b>	<p>The manual harvest began on the first decade of September with Cabernet, then with the one of Sangiovese that finished on the 1st of October with excellent results both in quantitative terms but above all in the quality of the grapes: a perfect phenolic maturity, a great color's extraction and an excellent structure in musts; grapes were crispy and very healthy.</p>	



## TENUTA SAN GUIDO

**Wine making:**

Berries were carefully selected on the sorting table. The very gentle crushing and destemming of the clusters of grapes was followed by fermentation in temperature controlled stainless steel vats (between 29°-30° C, only using the vineyard's native yeast). The maceration on the skins lasted 13 to 15 days for the Cabernet Sauvignon and about 15 to 18 days for Sangiovese. It was followed by pumpovers and *délestages*. The malolactic fermentation, also in stainless steel vats, began in the second decade of October and finished at the end of November.

The classic Tenuta San Guido's elegance characterizes this vintage thanks to the soft and velvety tannins characterizes the vintage in an extremely positive way.

**Ageing time:**

At the end of the malolactic fermentation, the wine is aged for 10 months in French oak barriques.