



TENUTA SAN GUIDO

SASSICAIA 1968



Appellation:	Table wine (Vino da Tavola)
First vintage:	1968
Grape blend:	85 % Cabernet Sauvignon 15 % Cabernet Franc
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:	3.600 vine stocks/Ha.
Wine making:	Vinification took place in two small open vats of oak, with a capacity of about 20 hectoliters each.
Ageing:	Ageing took place in small oak barrels, with a capacity of approximately barrels.
Assessments:	
* 93/100 points	James Suckling This is beautiful and amazing with lots of berry and spicy character throughout. Full and luscious with silky tannins, it turns to cedar, berry and plum jam on the palate. What a pretty and impressive wine for the first commercial vintage of Sass. It was the point of departure for a very special, unique wine. 93 points, non-blind. <i>(at il Cibreo in Florence 30/10/2008)</i>
* 88/100 points	Wine Spectator <i>(2009)</i>