



## TENUTA SAN GUIDO

### SASSICAIA 1970



<b>Appellation:</b>	Table wine (Vino da Tavola)
<b>First vintage:</b>	1968
<b>Grape blend:</b>	85 % Cabernet Sauvignon 15 % Cabernet Franc
<b>Soil composition:</b>	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.
<b>Vine training:</b>	Cordon spur system
<b>Planting density:</b>	3.600 vine stocks/Ha.
<b>Climate:</b>	The weather was good, with just enough heat and humidity
<b>Harvest:</b>	The vineyard gave excellent grapes
<b>Wine making:</b>	The fermentation and maceration took place in oak barrels of 20 hl for 8 days.
<b>Ageing:</b>	Barriques made out of Slavonian oak in Conegliano Veneto were used for ageing for the duration of 16 months.
<b>Assessments:</b>	
* 90/100 points	James Suckling Very ripe with spicy, berry and currants on the nose. Also lots of minerals with fresh spearmint and mint. Full bodied, velvety tannins with dark chocolate and berry with lots of fruit. Balance. A rich and powerful wine. Little volatile, with an acidic edge, but who cares? <i>(non-blind at il Cibreo in Florence 30/10/2008)</i>