



TENUTA SAN GUIDO

SASSICAIA 1971



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.
Climate:	The weather was quite good, with average temperatures being in the norm. There was scarce rainfall in the summer.
Wine making:	The fermentation took place in open Slavonian oak barrels of 20 hl. Maceration lasted seven days and treading was done numerous times as the grapes were rich in extractive substances.
Ageing:	The wine was aged for a year and a half in new Slavonian oak <i>Barriques</i> , as well as <i>Barriques</i> that had been used once before.
Assessments:	
* 83/100 points	James Suckling This is a little herbal and tobacco on the nose with hint of volatility. Medium body, with silky tannins and a spicy fruity finish. It's on the way down now, but interesting still. (<i>Non blind at il Cibreo in Florence 30/10/2008</i>)