



TENUTA SAN GUIDO

SASSICAIA 1972



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 exceptionally rainy. The month of June was good, but on July 20 th the weather worsened, August and September were rainy with a glimmer of sun in the harvest period.
Wine making:	Vinification took place in wooden Slavonian oak vats of 2 Hl with a maceration of 7 days.
Ageing:	85% of the wine was aged for a total of 18 months in Slavonian oak <i>barriques</i> , while for the remainder French Tronçais oak was used. The latter were 50% - 33% new, while the former were about 55 - 60% new.
Assessments:	
* 93/100 points	James Suckling This is so good, with lycee fruit, spearmint, berry and currants plus hint of parsley on the nose and palate. I love the nose. Full-bodied, with wonderful ripe fruit and spicy undertones. So much going on. A revelation. (<i>Non blind at il Cibreo in Florence 30/10/2008</i>)