



TENUTA SAN GUIDO

SASSICAIA 1974



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:	Between 3.600 to 5.500 vine stocks/Ha.
Climate:	The climate in 1974 was mediocre with excessive rains and erratic temperature and light.
Wine making:	Vinification took place in wooden Slavonian oak vats of 2 Hl with a maceration of about one week.
Ageing:	75% of the oak barrels used for ageing were made of Slavonian oak, while the remaining 25% were new French oak. The Slavonian oak barrels were manufactured in Conegliano Veneto and were new for 40%, while 60% had been used once before. The aging lasted 18 months.
Assessments:	
* 87/100 points	James Suckling This is the last bottle in the cellar a little volatile and earthy with mushroom and berries. Some berry and cherry character on the palate. Balanced and refined but light now. <i>(Non blind at il Cibreo in Florence 30/10/2008)</i>