



TENUTA SAN GUIDO

SASSICAIA 1975



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:	A bit bizarre but overall good. Average temperature was rather high.
Wine making:	Vinification took place in open Slavonian oak vats of 2 Hl and 54 Hl with a maceration of about 8 – 9 days.
Ageing:	75% of the oak barrels used for ageing were made of Slavonian oak, while the remaining 25% were new French <i>Tronçais</i> oak. The Yugoslavian oak barrels were new for 30%, while 70% had been used once and twice before.
Assessments:	
* 95/100 points	James Suckling This reminds more of a top California Cabernet from 1974. There is loads of mint, eucalyptus and currant character on the nose. It's full-bodied with velvety tannins and a long flavorful finish. There is some true purity of fruit in the wine, even though it is a tiny bit rustic. Really just home winemaking at this point. Drink now. <i>(Non blind at il Cibreo in Florence 30/10/2008)</i>
* 90/100 points	Wine Spectator <i>(2009)</i>