



TENUTA SAN GUIDO

SASSICAIA 1976



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 was abnormal, worse than 1972 in terms of the finished product, with a very rainy summer.
Harvest:	The grapes matured according to the physiological necessities.
Wine making:	Due to the scarce quality and quantity of the tannins, maceration of the peels was not protracted further than necessary. Vinification took place in open oak vats with a maceration of about 10 days, followed by the malolactic fermentation.
Ageing:	The wine was aged for 18 months in Slavonian oak barrels made in Italy.
Assessments:	
* 83/100 points	James Suckling This is a little herbal and funky now but there's still a little very good spearmint and berry character here. Medium to light body. Light finish. Good for a difficult vintage in Tuscany. Drink now. <i>(Non blind at il Cibreo in Florence 30/10/2008)</i>