



## TENUTA SAN GUIDO

### SASSICAIA 1977



<b>Appellation:</b>	Table wine (Vino da Tavola)
<b>First vintage:</b>	1968
<b>Grape blend:</b>	85 % Cabernet Sauvignon 15 % Cabernet Franc
<b>Soil composition:</b>	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.
<b>Vine training:</b>	Cordon spur system
<b>Planting density:</b>	Between 3.600 to 5.500 vine stocks/Ha.
<b>Climate:</b>	The climate was very good, with good temperatures.
<b>Wine making:</b>	Maceration of the peels and the alcoholic fermentation took about 14 days, and it was followed by the malolactic fermentation.
<b>Ageing:</b>	Forty percent of the wine was aged for 20 months in Yugoslavian oak barrels (half of it being new, and half used once or twice before), while for the remaining 60%, French oak was used (2/3 new and 1/3 used once or twice before).
<b>Assessments:</b>	
* 91/100 points	James Suckling Mahogany and dried mushroom with berry and currant character on the nose. Full and rich with mushroom, cedar and meaty flavors. Decadent and rich with soft tannins. Seems slightly volatile but beautiful. Drink now. <i>(Non blind at il Cibreo in Florence 30/10/2008)</i>