



## TENUTA SAN GUIDO

### SASSICAIA 1978



<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 and regular.
<b>Wine making:</b>	A shorter than usual 12 - day maceration took place in steel vats because of the exuberance of noble tannins present in the skins.
<b>Ageing:</b>	The wine aged 22 months in Yugoslavian oak barrels (60 % new, and 40% used once or twice before), for the remaining 60%, French oak was used (the percentage of new to used barriques is the same as above).
<b>Assessments:</b>	
*	Wine Spectator by James Suckling A lovely wine for drinking now with the elegance of a good claret. Deep color; spice and cherry on the nose; medium bodied. (1989)
* 88/100 points	James Suckling Full and velvety, but a little dry. Shows fruity and spicy flavors with grilled meat. A pretty wine but needs drinking now. ( <i>Non blind at il Cibreo in Florence 30/10/2008</i> )
* 95/100 points	Wine Spectator (2009)