



TENUTA SAN GUIDO

SASSICAIA 1979



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 good but not excellent.
Wine making:	The 12 - day maceration in steel vats was immediately followed by the malolactic fermentation.
Ageing:	The wine aged 21 months in French oak barrels (half new, and half used once or twice before), for the remaining 35%, Yugoslavian oak was used (70% new and 30% used once or twice before).
Assessments:	
*	James Suckling in the Wine Spectator A high-tuned, racy wine with all the power and finish of a top classified growth from the Médoc. Super now but will age (June 1989)
* 84/100 points	James Suckling A bit cloudy with cedar, mushroom and spice. Medium body, with some fruit but a little funky now. (Non blind at il Cibreo in Florence 30/10/2008)