



TENUTA SAN GUIDO

SASSICAIA 1980



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:	Normal, with modest rainfall, cool average summer and fall temperatures.
Wine making:	13 – day maceration with intense remuages immediately followed by malolactic fermentation.
Ageing:	The wine aged 20 months in French oak barrels (68% - 70%) and Yugoslavian oak (30% - 32%). Half of the barriques were new, the remaining were used once or twice before.
Assessments:	
* 90/100 points	James Suckling Spearmint, berry and mint with currant and licorice. Medium to full body with silky tannins and pretty licorice and aniseed flavor. Long and beautiful for the vintage. Surprisingly excellent. Drink now. <i>(Non blind at il Cibreo in Florence 30/10/2008)</i>